

# NARCOOSSEE'S

Friday, June 6<sup>th</sup>, 2008

## ~ Starters ~

**Crab Cakes** Green Papaya, Chives, and Rémoulade Sauce 12.00  
*Chateau Ste Michelle Eroica Riesling, Columbia Valley '06 12.50*

**Prince Edward Island Mussels** White Wine, Roasted Garlic, Tomatoes, and Basil 15.00  
*King Estate Pinot Gris, Russian River Valley '06 10.00*

**Fried Calamari** Chili-Garlic Coleslaw, and Fire Roasted Corn Tartar Sauce 12.00  
*Jekel Gewurztraminer, Monterey '05 9.00*

**Ahi Tuna Tartar** Shaved Fennel, Frisée, Wonton Chips, and Blood Orange Vinaigrette 14.00  
*Iron Horse Fairy Tale Cuvée Blanc de Blanc, Sonoma '98 12.50*

**Crispy Duck Roll** Spiced Apple Chutney and Soy-Chili Glaze 12.00  
*Concha Y Toro Terrunyo Sauvignon Blanc, Casablanca Valley '06 12.50*

**Buttermilk Fried Shrimp** Granny Smith Apple-Celery Root Slaw and Horseradish Cream Sauce 15.00  
*Neil Ellis Sauvignon Blanc, Groenekloof '06 9.50*

**Narcoossee's Seafood Bisque** Maine Rock Crab and Sourdough Crostini 9.00  
*Frank Family Vineyards Chardonnay, Napa Valley '05 13.50*

**Florida Heirloom Tomato Salad** Cantaloupe, Prosciutto, House Made Mozzarella, and Aged Balsamic 14.00  
*King Estate Pinot Gris, Oregon '06 9.50*

**Romaine Salad** Caesar Dressing, Croutons, and Parmigiano-Reggiano Cheese 9.00  
*Amavi Cellars Syrah, Walla Walla Valley '05 12.50*

**Artisan Cheeses ...** California Humboldt Fog, Rogue River Oregon Blue, and Aged Canadian White Cheddar 12.00  
*Fairview Primo Pinotage, South Africa '03 12.50*

## ~ Chef's Recommendations~

**Crispy Soft Shell Crab** Hearts of Palm Salad with Mandarin Oranges and Meyer Lemon Vinaigrette 15.00  
*Concha Y Toro Terrunyo Sauvignon Blanc, Casablanca Valley '06 12.50*

**Potato Crusted Mahi Mahi** Grilled Asparagus, Béarnaise Sauce, Jonah Crab 34.00  
*Mer Soleil Chardonnay, Central Coast '05 15.00*

## ~ Entrées ~

**Pan-seared Ahi Tuna** Lemon Sticky Rice, Thai Curry Broth, Baby Bok Choy, Garlic, and Mushrooms 33.00  
*Chateau Ste Michelle Eroica Riesling, Columbia Valley '06 12.50*

**Grilled Scallops** Florida Corn and Crab Risotto, Tomato-Garlic Relish, and Sherry Vinegar Reduction 32.00  
*Spice Route Chenin Blanc, South Africa '06 9.00*

**Crab-crusted Tilefish** Crushed Fingerling Potatoes, Haricot Vert, and Meyer Lemon Butter Sauce 31.00  
*Chalk Hill Imagine Chardonnay, Sonoma '05 11.00*

**Grilled Wild King Salmon** Baby Arugula, Watermelon, Grilled Onions, and White Balsamic Vinaigrette 41.00  
*Sokol-Blosser Evolution, Oregon NV 10.50*

**Steamed Whole Maine Lobster** Potato Gratin and Steamed Baby Broccoli 54.00  
Steamed Whole Maine Lobster has very tender claws and knuckles; the tail meat has a firm texture  
*Mer Soleil Chardonnay, Central Coast '05 15.00*

**Herb Rubbed Lamb Loin** Dijon-Horseradish Crushed Potatoes, Balsamic Onions, and Red Wine Reduction 30.00  
*Ridge Geyserville Zinfandel, Sonoma '05 17.00*

**Grilled Filet Mignon** Potato Gratin and Green Peppercorn-Brandy Sauce 39.00  
*Frank Family Vineyards Cabernet Sauvignon, Napa Valley '04 17.00*

**Free Range Chicken Breast** "Loaded" Mashed Potatoes, Baby Spinach, and Nueske's Bacon Vinaigrette 26.00  
*King Estate Pinot Noir, Oregon '06 13.00*

**Spring Vegetables** Seared Tofu with Tzatziki, Sweet Corn Pancakes with Truffle Maple Syrup, White Peaches and Arugula, Crispy Tomatoes and Fresh Mozzarella 20.00  
*Bonny Doon Le Cigare Volant, California '03 15.00*

**Surf and Turf** Twin Filet Mignon Medallions, Butter-poached Lobster Tail, Potato Gratin, and Green Peppercorn-Brandy Sauce 58.00  
*Northstar Merlot, Columbia Valley '03 19.00*

*For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests.*