

# Spago Autumn Dinner Menu

Executive Chef - Eric Klein

## ***APPETIZERS***

### **FARMERS' MARKET WHITE CORN SOUP**

Trumpet Royale Mushrooms, Caramelized Cipollini Onions, Fava Beans, Cherry Tomatoes, Arugula and Basil Oil

### **ICED SEASONAL OYSTERS ON THE HALF SHELL \***

Red Wine Ginger-Pomegranate Mignonette

### **OLSEN FARM'S BABY ARUGULA SALAD**

Farmers' Market Pear & Fig, Shaved Fennel, Burrata Cheese, Prosciutto San Daniele, Ice Wine Vinegar and Olive Oil

### **NATURAL HOMESTEAD SLOW ROASTED HAMPSHIRE PORK BELLY**

Fuji Apples, Watercress, Frisée, Pomegranate Pearls, Orange Vinaigrette, Chinese Five Spice

### **SYMPHONY OF TUNA\***

Avocado, Daikon Radish, Scallion and Yuzu-Wasabi

Watercress Salad, Lychee, Chive and Aji Limon

Crispy Rice Cake, Marinated Cucumber & Hearts of Palm with Soy Ceviche-Ginger Vinaigrette

Sesame Tuile "Taco" with Chili Mayo and Masago Caviar

### **WARM WILD MUSHROOM SALAD**

Fall Field Greens, Aged Balsamic Vinaigrette, Olive Oil, and Shaved Parmesan

### **GRILLED OCTOPUS SALAD**

White Bean Ragout, Preserved Lemon, Toasted Sourdough Bread, Extra Virgin Olive Oil and Parsley

### **ROASTED ORGANIC BABY BEET AND GOAT CHEESE SALAD**

Oranges, Petite Greens, Walnut Brittle and Citrus Balsamic Vinaigrette

### **CHILLED MARYLAND BLUE CRAB SALAD\***

Fragrant Herbs, Avocado, Grapefruit Segments, Lemon Vinaigrette and Basil Pistou

## ***ENTREES***

### **STEAMED SCOTTISH SALMON "HONG KONG STYLE"\***

Bok Choy, Shiitake Mushrooms, Snap Peas, Lemongrass Scented Jasmine Rice and Ponzu Sauce

### **GRILLED FRENCH SEA BASS LOUP DE MER**

Artichokes, Baby Carrots, Haricot Vert, Cipollini, Arugula, Fennel Purée, Artichokes Barigoule Broth Au Pistou

### **HAWAIIAN RARE AHI TUNA\***

Fire Roasted Bell Peppers & Calçots Onions, Fennel, Spanish Green Olive Tapenade,

Piment D'Espelette and Romesco Sauce

### **NEW ENGLAND DIVER SCALLOPS**

Corn and Crab Succotash, Squash, Asparagus, White Corn-Mascarpone Emulsion and Basil Oil

### **ROASTED HALF FREE RANGE ORGANIC CHICKEN\***

Yukon Gold Potatoes, Goat Cheese, Wild Mushrooms and Natural Jus

### **PAN SEARED DUCK BREAST\***

Savoy Cabbage Purée, Chanterelle, Cipollini, Carrots, Spinach, Honey Glazed Turnips,

Farmers' Market Huckleberries and Sauce à L'Orange

### **SNAKE RIVER FARMS KUROBUTA PORK WIENERSCHNITZEL \***

Warm Fingerling Potato Salad, Baby Mâche, Marinated Cucumbers and Lemon Caper-Butter Sauce

### **CHOUROUTE GARNIE ROYALE**

Housemade Beer Sausage, Chicken Weisswurst, Blood Sausage, Smoked Pork Loin, Pork Belly,

Alsatian Braised Sauerkraut, Yukon Gold Potato and Spicy Mustard

### **RED WINE BRAISED BEEF SHORT RIBS**

Caramelized Shallots, Leeks, Tomatoes, Hand Made Ricotta Gnocchi, Fresh Horseradish and Braising Jus

### **PISTACHIO CRUSTED COLORADO LAMB CHOPS\***

Spiced Butternut Squash Purée, Sautéed Brussels Sprouts, Bacon Lardons, Orange-Herb Gremolata and Lamb Jus

### **MESQUITE GRILLED PRIME FILET MIGNON\***

Sweet & Sour Red Onions, Celery, Watercress, Bone Marrow Crushed Fingerling Potatoes and Armagnac Peppercorn Sauce

***SIX COURSE CHEF TASTING MENU - \$95...WITH WINE PAIRING - \$155***

***VEGETARIAN OPTIONS ARE AVAILABLE UPON REQUEST***