



arugula

BAR e RISTORANTE



HAPPY NEW YEAR!

\$49 ~ 4 course meal with an additional \$25 for three paired wines

First Seating Menu ~ Choose one from each category

First

Local beets, baby lettuces, goat cheese, almonds and oranges in Sherry-clove vinaigrette
Vernaccia di San Gimignano - Le Rote, Toscana, DOCG Italy 2009

Baby lettuces, cherry tomatoes and fresh basil in Balsamic vinaigrette
Pinot Grigio - Tramin, Alto Adige, DOC Italy 2010

Arugula, shaved fennel, dried fruits, roasted hazelnuts in cranberry vinaigrette
Syrah Rosé - Charles & Charles, Columbia Valley, WA 2010

Tomato-fennel bisque with polenta and Parmesan croutons
Chardonnay - Rodney Strong, Sonoma, CA 2009

Local winter squash puree soup topped with cranberry-pear-pecan chutney
Vernaccia di San Gimignano - Le Rote, Toscana, DOCG Italy 2009

Seared Hazel Dell mushrooms, shaved fennel, fresh basil and mozzarella cheese
Pinot Grigio - Tramin, Alto Adige, DOC Italy 2010

Boiled sushi grade octopus carpaccio topped with lemon and herb infused Tuscan olive oil and fresh oregano
Albariño - Burgans, Rias Baixas, Spain 2008

Shaved Alto Adige speck with house pickled cauliflower and Fontina Val d'Aosta cheese with spiced plum chutney
Chardonnay - Morgan, Metallico, Monterey, CA 2008

Slow braised 'CO Best' beef shank with celery root, fennel seed and seared white polenta
Chianti Riserva - Cantine Gini, 'Novecento', Toscana, DOCG Italy 2006

Second

House made potato gnocchi with shrimp and fennel in blood orange and tomato butter sauce
Albariño - Burgans, Rias Baixas, Spain 2008

Carnaroli rice risotto with local winter squash, mushrooms, cipollini onions, Brussels sprouts and Grana Padano cheese
Pinot Grigio - Tramin, Alto Adige, DOC Italy 2010

Handmade spiced local pork belly and squash ravioli in sage-goat cheese cream sauce
Nebbiolo/Barbera - Boroli, 'Anna', Langhe Rosso, Piemonte, DOC Italy 2008

Orecchiette pasta in Brandy jus with pulled duck confit, orange zest, dried cranberries, kale and shaved Ricotta Salata
Barbera - Damilano, Barbera d'Asti, Piemonte, DOCG Italy 2009

Third

(all of the below items include local Yukon Gold potato~scarlet turnip whip and roasted broccolini)

Vegetarian lasagna: hand rolled pasta with sweet potato puree, sweet peppers, caramelized onions, kale and goat cheese
Vernaccia di San Gimignano - Le Rote, Toscana, DOCG Italy 2009

Grilled escolar (butterfish) over Prosecco beurre blanc and topped with persimmon, pine nut fresh herb salad
Albariño - Burgans, Rias Baixas, Spain 2008

'Long Farm' pork tenderloin scaloppini in Marsala-Dijon-mushroom sauce and topped with Fontina Val d'Aosta fonduta
Barbera - Damilano, Barbera d'Asti, Piemonte, DOCG Italy 2009

Winter spice and black pepper crusted Colorado rack of lamb topped with pomegranate-Chianti jus and crispy leeks
Malbec - Llama, Old Vine, Lujan De Cuyo, Mendoza, Argentina 2009

Grilled 'CO Best Beef' sirloin with crab-shaved asparagus salad and roasted red pepper hollandaise sauce
Cabernet Sauvignon - Twenty Bench, Napa Valley, CA 2009

Fourth

Flourless dark chocolate cake with blood orange mousse
Currant and cranberry bread pudding with mixed berry coulis
Ginger rum cake with spiced Brandy sauce