



arugula

BAR e RISTORANTE



HAPPY NEW YEAR! ~ 2nd seating menu

\$65 ~ 5 course meal including a Prosecco Selection:

Glass of Prosecco ~ Peach Bellini ~ Fresh Blood Orange & Prosecco

\$25 for three paired wines

First

Fanny bay (British Columbia) oyster shooter with cucumber juice, mint and Gin
Roasted mini sweet pepper filled with walnut-herb-tahini pesto
Seared sea scallop over local celery root puree and topped with crumbled pine nuts and basil oil
Shaved La Quercia Prosciutto with poached pear and arugula

Second

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

Third

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

Fourth

(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

Fifth

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