

September 7, 2010

Mezzethakia: Traditional Greek Spreads \$7.00 Sampling of Extra Virgin Olive Oils \$5.00

Appetizers

Prosciutto di Parma
with Black Mission Figs and Laconian Olive Oil
\$10.00

Ragout of Wild Mushrooms
with Artisanal Polenta, and Tuscan Liver Sauce
\$9.00

Crispy Pig Head with a Warm Salad of
Bibb Lettuces and Dijon Mustard Sauce
\$10.00

Smoked Bluefish Rillettes with Pickled Beets,
Horseradish Mustard and a Celery Salad
\$9.00

EcoFriendly Foods Pork Belly
with Corn Salad, Green Tomato Marmalede,
Jalepeno Oil, and Micro Cilantro
\$10.00

Seared Hudson Valley Foie Gras
with a local Peach Gastrique
\$15.00

Virginia Field Chucker with Bacon,
Frisse, Grapes, Walnuts, and grilled Haloumi
\$12.00

Jumbo Lump Crab with Avocado,
Spicy Remoulade, and Hackelback Caviar
\$13.00

Soups and Salads

North Atlantic Clam Chowder
\$10.00

Heirloom Tomatoes, local Watermelon,
Dodonis Feta, Aged Balsamic, and Micro Basil
\$11.00

Mixed Green Salad with Sherry Vinaigrette
\$6.95

Anadalousian Gazpacho with Cucumbers,
Pine Nuts, Cherry Tomatoes, and Croutons
\$9.00

Pennsylvania Bibb Lettuce
with Celery, Beets, Bacon,
and a Creamy Feta Dressing
\$11.00

Main Courses

Wild King Salmon fillet with local Summer Ratatouille and Pesto
\$26.00

Organic Chicken Breast, grilled, with a salad of Watercress, Melon, Cucumber, and Pine Nuts
\$18.00

Wild Pacific Halibut fillet with Lemony Breadcrumbs over a Risotto of Wild Mushroom and Truffle Oil
\$29.00

Whole Mediterranean Dorade with Fingerling Potatoes, Broccoli Rabe, Aioli, Laconia Olive Oil,
and Malden Sea Salt
\$30.00

Wild Boar marinated with Orange and Juniper, grilled, with sautéed Cauliflower, Pine Nuts, Capers, Garlic,
and a Madeira-Dried Fruit Sauce
\$29.00

EcoFriendly Foods Pork Shoulder with Oregano, Onions, and Chilies, with a Black Eyed Pea Salad,
Housemade Flatbread, and Tzatsiki
\$26.00

Wild Atlantic Bluefish fillet, spice rubbed, with Sauce Piquant, Okra, Hush Puppies,
fried Green Tomatoes, and Remoulade
\$20.00

New Frontier Bison Sirloin, spice rubbed, served with a salad of local Corn, Tomatoes, Poblanos
Maitake Mushrooms, grilled Scallions, and a Poblano-Tomatillo Sauce
\$27.00