

Ellina

Estate 2010

cena

antipasto

seared mediterranean octopus – risotto forma, sherry pan sauce, micro arugula

baccala stuffed shells gratin – fresh basil, spicy chunky tomato sauce

mussels – steamed with sweet corn, roasted bell peppers, basil, lime, saffron

ahi sashimi – avocado, cucumbers, radishes, citrus vinaigrette, homemade potato chips

heirloom tomatoes – burrata cheese, garlic chips, crispy basil, 15 anni balsamico

braised pork belly – slow cooked, brussel sprout slaw, sweet and sour chianti sauce

braised artichoke heart bruschetta – organic poached egg, shaved black truffles, creamy parmigano

creamy cauliflower soup – crispy cauliflower and chili oil

oven roasted tomato soup - parmesan crouton and basil oil

palisade peach salad –greens, fresh peaches, candied walnuts, cambozola crostini, maple vinaigrette

baby beets – arugula, oranges, shaved parmesan, citrus vinaigrette

paste

cavatelli – smoked chicken, summer vegetables, basil pesto

rummo fettuccini – broccoli, italian sausage bolognese, pink sauce

spaghetti lunghi – sautéed prawns, tomato conserva, lemon zest, basil

homemade English pea ravioli – garlic, oil, fresh pea sprouts, shaved pecorino peppato cheese

secondo

organic, marinated, roasted half chicken – baby carrots, brussel sprouts, demi glace

roasted colorado lamb rack – baked butternut squash, asparagus, port wine sauce, mint

kurobuta pork tenderloin – roasted garlic whipped potatoes, fava beans, fig sauce

filet mignon – pan seared, pea risotto, wild mushroom sauce

north atlantic haddock – sweet corn polenta, salsa verde, heirloom cherry tomato and avocado salad

seared wild salmon – lentils, roasted beets, orange and caper au jus

seared ahi tuna – white asparagus, pickled baby carrots, roasted pepper sauce

pan roasted breast of duck – polenta cake, shitaki mushrooms, spinach, rosemary red wine reduction

dolce

tira mi su – lady fingers, espresso, mascarpone cream, shaved chocolate

crème brulee – traditional with caramelized sugar

gelato – made daily in our pastry kitchen

profiteroles – vanilla gelato, warm dark chocolate sauce

panna cotta – fresh fruit coulis