

## CITRUS DINNER MENU

### APPETIZER SOUPS

**FRENCH ONION SOUP** Port Spiked Beef Broth, Garnished with Gruyère Cheese and Baked Crouton **10**

### APPETIZER SALADS

**COOKSTOWN ORGANIC GREENS SALAD** tossed with Summer Radish, Avocado and Buttermilk Dill Dressing **11**

**CLASSIC CAESAR** Crisp Romaine Lettuce, Roasted Garlic Dressing, Herb Baked Croutons, Grated Padano Cheese and Double Smoked Bacon **11**

**WARM MUSHROOM SALAD** with Sautéed Oyster, Shitake and Cremini Mushrooms on Baby Greens and Arugula with Shaved Pecorino and Lemon Chive Drizzle **12**

Add Chicken **5**

Add Shrimp **6**

**GRILLED ASPARAGUS** **13**  
With Serano Ham, Poached Egg, Hand Torn Croutons & Sherry Truffle Vinaigrette

EXECUTIVE CHEF DANIEL C. MARCHETTI

\* We will do our best to accommodate any of your requests or special dietary needs.  
Please inform us of any food allergies.

## **APPETIZERS**

<b>PEI MUSSELS</b> with Crown Bench Estate Verjus Broth, Baby Leeks and Potato Chive Focaccia	<b>12</b>
<b>BURRATA</b> with Marinated Artichoke, Mint Pesto and Currant Pine Nut Relish	<b>13</b>
<b>BEEF BAVETTE</b> 5oz Char Broiled Flank Steak with Cilantro Chimichurri and Sweet Potato Crisps	<b>13</b>
<b>TUNA TACO</b> Crusted Tuna with Pickled Onion, Mortared Cilantro and Grapefruit Pico de Gallo	<b>18</b>

## **PASTAS**

<b>CHICKEN FUSILI</b> Seared Chicken Breast, Sun-Dried Tomatoes, Roasted Garlic, Pine Nuts and Baby Spinach tossed with Extra Virgin Olive Oil and garnished with Grana Padano Cheese	<b>20</b>
<b>SPAGHETTINI</b> Marinated Artichokes, Zucchini, Garlic Confit and Fresh Basil tossed in Lemon Olive Oil with Barrel Aged Feta Crumble	<b>20</b>
<b>ORECCHIETTE</b> Housemade Fennel Sausage, Swiss Chard and Fennel Pollen Bread Crumbs	<b>21</b>
<b>LINGUINI ALLA CHITARRA</b> Button Clams, Charred Tomato and Serano Ham in a Light Dill Cream	<b>21</b>

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## MAIN COURSES

<b>CAMPFIRE BBQ CHICKEN</b> with Jalapeño Hoe Cake, Jicama Slaw and Organic Vegetables	<b>26</b>
<b>ARCTIC CHAR</b> Spice Crusted Arctic Char with Curry Lemon Relish, Fennel Salad and Basmati Rice	<b>27</b>
<b>SAFFRON SEAFOOD RISOTTO</b> Lobster, Tiger Prawns, Clams, Mussels and Morel Mushrooms with Chive Gremolata	<b>34</b>
<b>GRILLED BERKSHIRE PORK CHOP</b> with Creamed Corn, Morels, Double Smoked Bacon and Mustard Trio	<b>36</b>
<b>GRILLED ANGUS RIB STEAK</b> with Cilantro Chimichurri, Yucca Frita and Blistered Corn Cobb	<b>36</b>
<b>WASHINGTON STATE LAMB</b> Lemon Minted Rack Chops with Feta Summer Squash Orzo Salad and Olive Oil Yogurt	<b>37</b>
<b>SIDE OF SEASONAL ORGANIC VEGETABLES</b>	<b>6</b>

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