

## FIRST

### Endive & Endive

Grapes, Pecan Praline, Asian Pear,  
Buttermilk Blue Cheese, Black Currant Dijon Dressing,  
Crispy Apple Wood Smoked Veal Bacon  
12

### Grilled Stuffed Quail

Brussel Sprouts, Organic Wild Blueberry Port Essence  
12

### Baby Romaine Hearts

Marinated White Spanish Anchovies, Croutons,  
Chick Pea Dressing  
8

### Smoked Idaho Steelhead Trout

Granny Smith Apple Herb Salad  
12

### >Ménage à Trois<

Lobster, Shrimp, Scallops In A Good Dressing  
22

### Curried Lump Crab

Apples, Celery Wrapped In English Cucumber,  
Peanut Ponzu Sauce, Cilantro Oil  
12

### Ahi Tuna & Avocado Tartare

Crispy Won Ton, Grated Horseradish, Soy Mustard,  
Austrian Pumpkinseed Oil  
10

### 8 Escargots

Baked In Garlic, Bread Crumbs, Green Herb Butter  
9

### Roasted Beets

Wisconsin Blue Billy Goat Cheese, Hazelnut Oil,  
Organic Pistachios, Pink Grapefruit, Tiny Greens,  
Yellow Bell Pepper Puree  
9



## SUMMER SPECIALS

### Soup From Yesterday & Today

### Appetizer Quartett

A Sampling of Four, Changes Daily  
19

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### 2 or 3 Course Summer Menu

Multiple Choices Changes Daily  
Not Available Fridays, Saturdays and Holidays  
20/26

### Vietnamese Tiger Prawns

Organic English Green Peas, Organic Garbanzo Beans,  
Crisp Lentil Wafers, Yellow Thai Curry Sauce  
24

### Australian Grass Fed Kangaroo Loin

Glazed Pear, Veal Bacon, Orange, Cranberries, Walnuts,  
Broccolini, Juniper & Gin Infused Merlot Reduction  
29

Johannes Uses Only Grapeseed, Canola & Olive Oil  
In All Of His Cooking

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10 % Discount on Take Out

For Your Convenience,  
An 18% Gratuity Will Be Added To Parties Of 5 or More  
Five Dollars Will Be Added To All Split Entrees

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Executive Chef/Owner: Johannes Bacher

Chef de Cuisine: Luis Vega

Summer, 2008

## SECOND

### Wiener Schnitzel

Roasted Parslied Potatoes, Cranberries, Lemon,  
Cucumber In Sour Cream Dill Dressing  
24

### Oven Roasted Duck Breast

Sautéed Spinach, Roasted Bosc Pear, Alba Truffle Oil,  
Star Anise Honey Plum Sauce  
23

### Estancia Grass Fed House Steak

California Fries, Creamed Spinach,  
Green Madagascan Peppercorn Brandy Sauce  
24

### New Zealand Grass Fed Young Lamb Rack

Zucchini, Tomatoes, Grilled Green Onions,  
Black Mission Fig & Casabel Chile Sauce  
27

### Seared Rare Japanese Spice Crusted Ahi

Wasabi Mashed Potatoes, Braised Baby Bok Choy,  
Miso Mustard, Orange Wasabi Mayo  
28

### Glazed U10 Maine Scallops

Madeira Mirin Glaze, Capers, Almonds  
Crispy Shallots, Sautéed Spinach  
26

### Grilled Niman Ranch Pork Cutlets

Triple Dijon Mustard Demi Glace,  
Broccolini, Cheese Chive Spaetzel  
19

### Prosciutto Wrapped Monkfish

Pineapple Sauerkraut, Roasted Fingerling Potatoes,  
Chicken Mango Sausage, Passion Mango Mustard Sauce  
27

Signature Dishes Are Available Daily