Taste of Art
Winter 2013

Featuring the Cuisine of Ireland

Soups - $3.50

Split Pea & Ham – a hearty selection of split green peas and diced ham prepared with a mirepoix*

Pear Parsnip – a seasonal blended selection of fresh pears and parsnip seasoned with shallots and thyme. Garnished with crispy pear skins.

Ginger Curry – a pureed combination of fresh ginger, curry leaves, coconut milk and red lentils. A vegetarian selection garnished with fried curry leaves.

Corn Chowder – a roasted corn stock with corn kernels, roasted red peppers, onions, Yukon Gold potatoes and rendered bacon*

Appetizers - $4.00

Roasted Beet & Egg – roasted red beets with hard-boiled egg tossed in a dill and Dijon mustard dressing. Served on sourdough toast points with fresh dill*

Sous Chef Selection – weekly offerings created by the Sous Chef

Create you Hummus – Select either a sun-dried tomato paste, Kalamata olive spread or a roasted garlic and green pepper bland to combine with our house made hummus. Served with warmed pita bread.

Goat Cheese Soufflé – goat cheese, parmesan, egg and herb soufflé served with a red onion confiture

Entrée Salads - $7.50

Smoked Salmon, Dill and Horseradish Tart – a wedge of house cured salmon combined with fresh dill, capers, horseradish, sour cream and egg tart served with a side of greens*

Farro Salad – Italian Farro grain mixed with dried cranberries, cherries and apricots. Tossed in a Red Wine Vinaigrette with honey and orange juice and placed on a bed of mixed greens.

Almond Crusted Brie with Cranberry – a wedge of Brie almond crusted and fried placed on a bed of greens tossed in a champagne vinaigrette. Served with a mixture of dried fruits and walnuts.
Asian Steak Salad – chargrilled skirt steak placed on a bed of mixed greens and broccoli florets with a sesame, ginger and soy dressing and topped with crispy rice*

Sandwiches - $7.50

Irish Corned Beef Brisket – house cured corned beef briskets, thinly sliced and placed on sourdough bread. Topped with a balsamic vinegar and mustard based cole slaw*

Sous Chef Selection – weekly offerings created by the Sous Chef

Crab Salad Croissant – crab meat combined with cucumber, cilantro, cream, mayonnaise and a hint of rice wine vinegar. Placed on a croissant and topped with avocado slices.*

Vietnamese Tuna Burger – fresh ground tuna blended with cilantro, mint and soy. Encrusted with panko flakes, pan seared and topped with a shaved asparagus salad. Placed on Kaiser Roll with chive mayo.*

Chipotle Chicken – sautéed chicken breast placed on a Kaiser and topped with a chipotle mayonnaise and a Verde salsa. Grape chutney served on the side.*

Entrees - $7.50

Irish Lamb Stew – traditional winter fare of lamb, barley, carrots, celery, diced onion and thyme and served with an Irish soda bread scone.*

Sous Chef Selection – weekly offerings created by the Sous Chef

Sweet Potato Pierogies – homemade pierogies filled with a mixture of sweet potato, sage and cream sautéed with onions and mushrooms.

Steak & Potato Flatbread – a grilled potato flatbread topped with marinated steak, caramelized shallots and mushrooms, crispy purple potatoes, arugula and Fontina cheese*

Charleston Shrimp and Grits – traditional Low Country fare of shrimp in a spicy brown sauce placed on a bed of stone ground white grits.*

Scallop and Leek Stir-fry – slice sea scallops, leeks and red peppers stir-fried with soy sauce and a hint of sherry. Placed on a bed of steamed rice and garnished with toasted pine nuts.*

Desserts - $4.00

Irish Cream Cheesecake – homemade chocolate chip cookie crust topped with an Irish Cream, cream cheese and chocolate “mousse” and garnished with raspberries and crème fraîche.

Dessert du jour – created by the Sous Chef

Ricotta Ice Cream – homemade ricotta ice cream served in a chocolate pizzelle bowl topped with chopped pistachios.
Dark Chocolate Champagne Cake – a chocolate chiffon cake with chocolate chips, dried cherries and sparkling wine. Served with a cherry and champagne reduction sauce.

Grapefruit Sorbet – a tangy house made sorbet made with Ruby Red Grapefruits and garnished with macerated kiwi and candied grapefruit peels

*Consuming raw and undercooked meats, poultry, seafood, or eggs may increase your risk of a food borne illness, especially if you have a medical condition.