

VIDA *Gourmet*

Dinner Menu

Starters

Butternut Squash Soup
-Cinnamon cream, spiced croutons-
6.95

Roasted Apple Parsnip Soup
-Sage, lump crab-
7.95

Carrot & Corn Soup
-Forbidden Rice-
7.95

Baby Mixed Greens
-Soy balsamic vinaigrette-
6.95

Poached Pear Salad
-Seckel Pear, Passion fruit Vinaigrette, Candied Walnuts, Blue Cheese-
8.95

Caesar Salad
-Romaine hearts, shaved parmesan, white anchovies-
7.95

Beet Carpaccio
-Arugula salad, walnut dressing, apple goat cheese butter, salmon crackelin'-
8.95

Japanese Octopus Ceviche
-Fresh lime, tomato, red onion, yellow pepper, cilantro, mint-
9.95

Entrées

Homemade Acorn Squash Ravioli
- With sage, and wilted spinach-
16.95

Braised Beef Short Rib
- Garlic Mashed potatoes, Tuscan Kale-
29.50

Pan Seared Biosphere Salmon
- Miso Emulsion, snow peas, jicama, pearl onions-
18.95

Baked Halibut
-Baby Clams, Mussels, Saffron Pastini, Chorizo de Leon, English peas, fragrant tomato broth-
24.95

Fulton Farm Seared Chicken Breast
-Wilted arugula, Jerusalem artichokes, Tarragon demi-glace-
19.95

Cane Creek Farm Duck Duo
-Rillettes, breast, Swiss chard, yam puree-
26.95

Brant Farms Beef Filet
-Ricotta gnocchi, wild mushrooms, maroon carrots, salsify, parmesan emulsion, black truffle-
36.00

18% Gratuity on parties of six or more

Winter 2006