

Vincent's

SDRW Menu January 2019

Starters, Soups & Salads

Mountain Meadow Mushroom Ravioli finished in a port wine sauce

Roasted Butternut Squash & Caramelized Onion Soup topped with house-made ricotta

Vidalia Onion Soup Vidalia onion soup with a soft poached egg, pancetta & Swiss cheese

Blue Cheese Soufflé with Winter Salad served with a salad of mixed winter greens, apples, fennel & tossed in a walnut oil vinaigrette

Grilled Romaine & Tomatillo Dressing with cotija Cheese & chipotle croutons

Roasted Beet Salad with Pork Belly Croutons endive, roasted beets, blue cheese & pork belly croutons tossed in a truffle vinaigrette

Entrées

Roasted Chicken over Succotash Bread Pudding one-quarter Jidori chicken roasted in a cast iron skillet, plated over succotash bread pudding, finished with an herb au jus & served with wilted spinach

Duck Confit with Wild Mushroom Gnocchi confit duck leg, plated with house-made gnocchi, sautéed mushrooms & finished with a port wine sauce, served with a medley of seasonal vegetables

Coq au Vin classic French... Jidori chicken marinated in red wine with herbs & onions, simmered slowly with mushrooms, served with braised carrots & roasted new potatoes

Porcini Dusted Salmon Scottish salmon dusted with porcini powder, pan seared, plated over caramelized shallots & finished with pinot beurre rouge, served with seasonal vegetables

Barramundi over Farro Pilaf pan seared, plated over a farro pilaf with preserved lemons, capers, green olives & roasted red bell pepper, finished with a brown butter fried caper sauce

Maine Lobster Tail with Gnocchi plated over house-gnocchi, finished in a dill beurre blanc & served with a medley of seasonally vegetables
add Lob Tail +14. | with petit filet +12.

Cabernet Braised Short-Rib slow braised short-ribs plated over a cauliflower-Yukon mash

Bacon wrapped Petit Filet & Bordelaise Sauce filet wrapped in smoked bacon & grilled, plated over rösti potatoes & finished with a bordelaise sauce, serve with seasonal vegetables

Lamb Osso Bucco slow braised lamb shanks, plated over house-made pappardelle

Desserts

Fondant au Chocolat warm lava cake with a creamy center, served with spinone ice cream

Apple Cake served with dulce de leche ice-cream

Bavarois au Chocolat layered Bavarian cream, topped with a warm Swiss chocolate sauce

Pear Tart flaky crust topped with frangipane & a poached pear, topped with vanilla ice cream

Salted Butter Caramel-Chocolate Mousse & Peanut Brittle

Banana Chocolate Bread Pudding

SDRW menus may not be split or shared - Corkage \$20. per 750 ml Bt.

Chef Brandon Hunsaker
Proprietor: Lisa Grumel

