

PACHAMAMA'S DINNER MENU WINTER 2012

STARTERS

SMOKED BROOK TROUT

FRIED CUCUMBER PICKLE, CHARRED SCALLION "CREAM CHEESE,"
EVERYTHING BAGEL CRUNCH \$ 9

KALE-GODDARD FARMS GOAT CHEESE GNUDI

PARMESAN-PORCINI BROTH, TOASTED NORI-GOAT BUTTER \$ 8

WHIPPED BRIE-PARMA HAM BUNDLES

TRUFFLED DATES, CELERY HEARTS, SMOKED MARCONA ALMONDS \$10

PAN ROASTED SWEETBREADS

WARM CARAMELIZED ONION "VICHYSOISE," GREEN APPLE CHUTNEY,
HIBISCUS-PORT MOLASSES \$12

SPICED RED QUINOA, APRICOTS, YOGURT

BACON, CRISPY EGG, ROASTED SPROUT LEAVES,
MAPLE SHERRY-SOY CARAMEL \$ 9

WARM GREEN LENTIL-FIRE ROASTED CARROT SALAD

BEET ROOT, CAMBOZOLA, HAZELNUT, BROWN BUTTER TANGERINE \$ 8

PACHAMAMA'S SALAD

WAKARUSA GREENS, CRISPY SHALLOTS, TOASTED ALMONDS, HEARTS OF PALM
CHOICE OF CREAMY MAYFAIR OR WHITE BALSAMIC VINAIGRETTE \$ 6

MAINS

CABBAGE WRAPPED FLOUNDER

POACHED EGG, CAPERS, WHITE BEANS, SAFFRON-CARROT BROTH \$ 27

SLOW COOKED KARUBI PORK RIBS

STICKY RICE ARANCINI, HOUSE KIM CHI, CILANTRO, SPICY SESAME AIOLI \$ 25

TOASTED SWEET POTATO AND CASHEW RAVIOLIS

CARAMELIZED BRUSSELS SPROUTS, FRIED MUSHROOMS,
HONEY-DIJON PAN SAUCE \$ 25

PRESERVED FRUIT AND RED WINE BRAISED LAMB SHANK

FENNEL SALT BAKED POTATOES, CRISPY ONION GREMOLATA, NATURAL JUS \$ 27

WOOD ROASTED CLARK FAMILY FARMS CHICKEN BREAST

HEDGEHOG MUSHROOM-CORNBREAD STUFFING,
PICKLED PEACHES, BASIL PESTO \$ 26

PROVOLETA CRUSTED RIBEYE

SWEET PEPPER RELISH, OREGANO, WHIPPED POTATOES,
CHIMICHURRI VEAL JUS \$ 30

ENTRÉE SPECIAL OF THE EVENING

ASK YOUR SERVER FOR DETAILS, MARKET PRICE

MIXED GRILL OF THE EVENING

ASK YOUR SERVER FOR DETAILS, MARKET PRICE

SIDES \$ 4 EACH

WHIPPED POTATOES, FLASH FRIED SPINACH,
CARAMELIZED BRUSSELS SPROUTS, SPAGHETTINI