

## HOUSEMADE PASTA

SQUID INK AGNOLOTTI WITH  
WHITE FISH MOUSSE, GRILLED  
SHRIMP AND CHANTRELLE

MUSHROOM BROTH  
\$12

PUMPKIN RAVIOLI WITH  
BUTTERNUT SQUASH AND  
DUCK CONFIT

\$11

RAVIOLI OF THE DAY  
MARKET PRICE

GRILLED LONG ISLAND DUCK  
BREAST WITH FOIE GRAS RAVIOLI  
AND BLACKBERRY PORT COULIS

\$29

## SIDES

SAUTEED SPINACH

FRIED ONION RINGS

SHERRY CREAM MUSHROOMS

GNOCCHI WITH MARINARA

RED CURRY WITH RICE

TRUFFLE CHEDDAR RISOTTO

WILD MUSHROOM RISOTTO

TRUFFLE FRENCH FRIES

\$5

## DESSERTS

SOUFFLE OF THE EVENING

VANILLA BEAN CRÈME BRULÉE  
WITH ITALIAN COOKIE AND  
FRESH BERRIES

MOLTEN CHOCOLATE CAKE  
WITH CHANTILLY CREAM AND  
WHITE CHOCOLATE SAUCE

WHITE CHOCOLATE AND DRIED  
CHERRY BREAD PUDDING WITH  
CARDAMON ANGLAISE

PECAN PIE WITH VANILLA BEAN  
ICE CREAM

DECONSTRUCTED  
CARROT CAKE

\$8

# restaurant M E D U R E

## APPETIZERS

AHI TUNA TARTARE ON MARINATED CUCUMBERS WITH SEAWEED SALAD AND FRIED WON TONS \$13

CRISPY CHICKEN SPRING ROLL WITH SESAME SOBA NOODLES AND SWEET CHILI SAUCE \$9

CAMBOZOLA STUFFED PORTOBELLO MUSHROOM WITH FRIED POLENTA CAKE AND SAUTEED SPINACH \$9

BAKED MUSHROOM TART WITH SHAVED ASIAGO AND TRUFFLE MARINATED ARUGULA \$10

WILD MUSHROOM CREPE WITH HUMBOLDT FOG GOAT CHEESE GRATIN \$10

MARINATED TOMATOES WITH HOMEMADE MOZZARELLA AND PISTACHIO BASIL PESTO \$9

TRIO OF MARINATED CHEESES WITH FRIED ANCHOVY STUFFED OLIVES, CAPERS AND BASIL \$11

BEEF CARPACCIO WITH FRIED EGG, MARINATED ARUGULA AND MUSTARD VINAIGRETTE \$13

SAUTEED ESCARGOT WITH BABY SPINACH, SHIITAKE MUSHROOMS AND PARMESAN \$11

SEARED HUDSON VALLEY FOIE GRAS WITH WHITE TRUFFLE OIL AND CANDIED ONIONS \$18

ARTISAN CHEESE PLATE WITH TUSCAN FLAT BREAD AND SWEET ACCOMPANIMENTS \$15

SELECTION OF CAVIARS: BELUGA, OSETRA OR SEVRUGA MARKET PRICE

## SOUPS AND SALADS

SOUP OF THE EVENING \$7

BUTTERNUT SQUASH PUREE WITH CINNAMON CREME \$7

THREE PEPPERCORN CAESAR SALAD WITH SUNDRIED TOMATO PESTO AND CALAMATA OLIVES \$7

CHOICE OF: GRILLED CHICKEN OR SHRIMP \$15

ARUGULA SALAD WITH ROASTED BEETS, HARICOT VERT, GOAT CHEESE AND BASIL VINAIGRETTE \$9

ORGANIC PURPLE MIZUNA WITH CANDIED FIGS WITH KATAIFI WRAPPED GOAT CHEESE AND TUSCAN FLAT BREAD \$8

HAMMOCK HOLLOW FIELD GREEN SALAD WITH STONE FRUIT, SHALLOT VINAIGRETTE AND BLOOD ORANGE AGRUMATO \$7

## ENTREES

### PASTAS

LINGUINI WITH MEATBALLS AND SHAVED PECORINO \$16

FRIED EGGPLANT WITH MOZZARELLA GRATIN, MARINARA SAUCE AND FETTUCCHINI \$16

HOMEMADE GNOCCHI, CRISP PROSCIUTTO, WHITE TRUFFLE OIL AND GORGONZOLA \$16

HOMEMADE GNOCCHI WITH MARINARA AND GRATED PARMESAN \$14

### SEAFOOD

FRANCHAISE OF LOCAL GROUPER WITH WILTED SPINACH AND FETA CHEESE \$26

PANKO CRUSTED MAYPORT SHRIMP WITH RED CURRY SAUCE AND PICKLED ASIAN VEGETABLES \$19

PISTACHIO BASIL CRUSTED SALMON WITH ISRAELI COUS COUS, STUFFED OLIVES AND MELTED TOMATO \$24

SEARED SCALLOPS WITH SAUTEED WILD MUSHROOMS AND HOUSEMADE PANCETTA POTATO HASH \$29

FRIED LOCAL FISH OF THE DAY WITH SWEET CORN GRITS, SRIRACHA AIOLI AND SALTED CHIPS \$23

### MEAT, POULTRY AND GAME

GRILLED CHICKEN BREAST WITH PROSCIUTTO, MOZZARELLA GRATIN AND SPAGHETTI SQUASH \$19

BACON WRAPPED PORK TENDERLOIN WITH WILD MUSHROOM RISOTTO \$23

SAUTEED VEAL SWEETBREADS WITH WHIPPED POTATO AND RED WINE CHESTNUT SAUCE \$28

GRILLED BEEF TENDERLOIN WITH TRUFFLE CHEDDAR RISOTTO AND ROASTED SHALLOT BUTTER \$31

BRAISED PAINTED HILLS SHORT RIBS WITH SWEET POTATO CAKE AND ROASTED TURNIP GLAZE \$27

MEDURE'S MEATLOAF WITH HORSE RADISH CREAM GRATIN AND FRIED ONION RINGS \$17

GRILLED PRIME RIB EYE WITH TRUFFLE FRIES AND SHIITAKE MUSHROOM SAUCE \$32

DOMESTIC LAMB RACK WITH WHOLE GRAIN MUSTARD CRUST AND RED WINE MUSHROOM GLAZE \$37

ADD FOIE GRAS TO ANY ENTREE: 1/2 OR FULL \$9\17

*1/2 PRICE BOTTLE OF WINE PROMOTION ON MONDAYS (NOT AVAILABLE WITH ANY OTHER OFFERS)*

*FOR PARTIES OF SIX OR MORE, PLEASE LIMIT TO THREE CHECKS*

*20% GRATUITY WILL BE ADDED TO ANY PARTIES OF 8 OR MORE.*

*\*Consumption of raw or under cooked food may increase one's chance of food borne illnesses.\**