

SOUS VIDE

PORK TENDERLOIN WITH PORKBELLY, ENGLISH PEA PUREE, MOREL MUSHROOMS AND FRIED LEEKS (22 HOURS)

\$14

DUCK LEG CONFIT WITH GRILLED SPRING ONIONS AND PANCETTA CARAMELIZED ONION SAUCE (18 HOURS)

\$26

PAINTED HILLS SHORTRIBS, WHITE BEAN PUREE, SPRING TOMATO SALAD AND CRISP POTATO (24 HOURS)

\$27

SIDES

FRIED ONION RINGS
RED CURRY WITH RICE
GNOCCHI WITH MARINARA
TRUFFLE CHEDDAR RISOTTO
SHERRY CREAM MUSHROOMS
WILD MUSHROOM RISOTTO
TRUFFLE FRENCH FRIES
SAUTEED SPINACH

\$5

DESSERTS

SOUFFLE OF THE EVENING
VANILLA BEAN CRÈME BRULEE WITH ITALIAN COOKIE AND FRESH BERRIES
MOLTEN CHOCOLATE CAKE WITH VANILLA ICE CREAM AND STRAWBERRY RHUBARB COMPOTE
PEACH COBBLER WITH BLUEBERRY CINNAMON ICE CREAM
BROWN SUGAR BOURBON AND BRIE BREAD PUDDING WITH CANDIED PECAN SYRUP
MATCHA GREEN TEA CHEESECAKE WITH RASPBERRY LEMONGRASS COULIS

\$8

M E D U R E *restaurant*

APPETIZERS

AHI TUNA TARTARE ON MARINATED CUCUMBERS WITH SEAWEED SALAD AND FRIED WON TONS	\$14
CAMBOZOLA STUFFED PORTOBELLO MUSHROOM WITH FRIED POLENTA CAKE AND SAUTEED SPINACH	\$9
BEEF CARPACCIO WITH FRIED EGG, MARINATED ARUGULA AND MUSTARD VINAIGRETTE	\$13
DUCK AND FOIE GRAS PATE WITH DRIED APRICOT AND FRISEE SALAD, AND SPICED PEACH GASTRIQUE	\$9
WILD MUSHROOM CREPE WITH HUMBOLDT FOG GOAT CHEESE GRATIN	\$10
SAUTEED ESCARGOT WITH BABY SPINACH, SHIITAKE MUSHROOMS AND PARMESAN	\$11
PISTACHIO CRUSTED SALMON WITH CHAMPAGNE CREAMED LEEKS AND SAUTEED CORN	\$12
SEARED HUDSON VALLEY FOIE GRAS WITH WHITE TRUFFLE OIL AND CANDIED ONIONS	\$18
ARTISAN CHEESE PLATE WITH TUSCAN FLAT BREAD AND SWEET ACCOMPANIMENTS	\$14
SELECTION OF CAVIARS: BELUGA, OSETRA OR SEVRUGA	MARKET PRICE

SOUPS AND SALADS

SOUP OF THE EVENING	\$7
CHICKEN NOODLE SOUP WITH WHITE TRUFFLE OIL	\$7
THREE PEPPERCORN CAESAR SALAD WITH SUNDRIED TOMATO PESTO AND MIXED OLIVES	\$7
CHOICE OF: GRILLED CHICKEN OR SHRIMP	\$15
ARUGULA SALAD WITH ROASTED BEETS, HARICOT VERT, GOAT CHEESE AND BASIL VINAIGRETTE	\$9
HAMMOCK HOLLOW FIELD GREEN SALAD WITH STONE FRUIT AND BLOOD ORANGE AGRUMATO OIL	\$9
CHERRY HEIRLOOM TOMATO AND FRESH MOZZARELLA SALAD WITH GRILLED FOCACCIA AND BALSAMIC REDUCTION	\$10

ENTREES

PASTAS

LINGUINI WITH MEATBALLS AND SHAVED PECORINO	\$17
FRIED EGGPLANT WITH MOZZARELLA GRATIN, MARINARA SAUCE AND FETTUCCHINI	\$17
HOMEMADE GNOCCHI, CRISP PROSCIUTTO, WHITE TRUFFLE OIL AND GORGONZOLA	\$18
HOMEMADE GNOCCHI WITH MARINARA AND GRATED PARMESAN	\$14

SEAFOOD

FRANCHAISE OF GROUPER WITH WILTED SPINACH AND FETA CHEESE	\$25
GRILLED MAHI WITH JASMINE RICE, RED CURRY AND PICKLED VEGETABLES	\$25
PISTACHIO BASIL CRUSTED SALMON WITH ISRAELI COUS COUS, STUFFED OLIVES AND MELTED TOMATO	\$23
SEARED SCALLOPS WITH SAUTEED WILD MUSHROOMS AND HOUSEMADE PANCETTA POTATO HASH	\$31
PECAN CRUSTED ARTIC CHAR WITH GOAT CHEESE SMASHED POTATOES WITH HAZELNUT BEURRE BLANC	\$27
FRIED TRIGGER WITH SWEET CORN GRITS, SRIRACHA AIOLI AND SALTED CHIPS	\$23

MEAT, POULTRY AND GAME

GRILLED CHICKEN BREAST WITH PROSCIUTTO, MOZZARELLA GRATIN AND SPAGHETTI SQUASH	\$21
BACON WRAPPED PORK TENDERLOIN WITH WILD MUSHROOM RISOTTO	\$23
GRILLED BEEF TENDERLOIN WITH TRUFFLE CHEDDAR RISOTTO AND ROASTED SHALLOT BUTTER	\$34
MEDURE'S MEATLOAF WITH HORSE RADISH CREAM GRATIN AND FRIED ONION RINGS	\$17
GRILLED PRIME RIB-EYE WITH APPLE WOOD SMOKED BACON AND BRIE STUFFED POTATO SKINS	\$33
FIVE SPICED DUCK BREAST WITH SESAME RICE CAKE, MIRIN POACHED PEARL ONIONS AND SWEET SOY	\$29
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.