

# Elizabeth's

An American Bistro

## WINTER DINNER MENU

### APPETIZERS

#### SEASONAL SOUP

created with the freshest ingredients

P/A

#### CRISPY THAI CALAMARI

Asian dipping sauce & herbs

14.

#### DUCK BRUSCHETTA

confit, butternut chutney, bacon, herbed brie, shaved pecorino

15.

#### CRISPY 412 ROLL

shrimp, spicy crab, avocado, pickled ginger, wasabi & sweet-hot sauce

16.

#### ARANCINI

three cheese, tomato sauce, arugula & pecorino

15.

#### CLAMS

winter ale, sausage, white beans, thyme & crostini

16.

#### BISTRO SPREAD

middle eastern spices & roasted garlic, fire roasted peppers, pickled carrots & za'atar chips

12.

### SALADS

#### CAESAR

romaine, Elizabeth's classic egg-free Caesar dressing, parmesan, rustic croutons & shaved pecorino

8. half      14. whole

#### ROASTED PEAR

warm brie, local greens, sweet fresh cranberries, spiced nuts, field greens, cider vinaigrette

14. whole

#### BEETS & CITRUS

shaved fennel, goat cheese, almonds, pomegranate, Champagne vinaigrette

8. half      14. whole

### ENTRÉES

#### MISO SALMON\*

pickled green fried rice, sesame shiitake caps & grilled Bok choy salad, soy-garlic vinaigrette

29.

#### GRILLED SPRINGCRESS TROUT

roasted fingerlings, fennel, apples, almond-greens, cider & brown butter drizzle

30.

#### BISTRO CAVATELLI

rapini, cannellini, Landis sausage, garlic & lemon zest, parmesan & shaved pecorino

27.

#### PORCINI DUSTED HEN

mushroom, parsnip & potato tart, wilted greens & truffle pan sauce

29.

#### SEAFOOD RISOTTO

scallops, shrimp, clams, fennel & tomato, aioli

32.

#### 412 BURGER\*

cheddar, black pepper bacon, tomato BBQ & bistro spice mayo, cider greens & fries

19.

#### SEARED DUCK BREAST\*

spätzle, haricot vert, white bean & hunter sauce

29.

#### BRAISED SHORT RIBS

roasted shallots & root vegetables, mashed potatoes, red wine reduction

33.

#### GRILLED TENDERLOIN\*

scallop potato tart, charred spinach-onion & mushroom salad, bordelaise sauce

36.