

WINTER DINNER MENU 2022

APPETIZERS

ELIZABETH'S SEASONAL SOUP
created with the freshest ingredients

P/A

ARANCINI

three cheese, tomato sauce, arugula & pecorino

11.

THAI CALAMARI

Asian slaw, creamy gochujang & sweet hot sauce

14.

MAPLE DUCK

Johnny cake, lardons, fried duck egg & cranberry-maple compote

15.

BEET RISOTTO

roasted butternut, goat cheese, seeded chard

12.

CRISPY 412 TUNA ROLL*

shiitake & sesame spinach, pickled ginger, wasabi & sweet-hot sauce

16.

BRICK FIRED PIZZA

prosciutto, roasted garlic, broccoli rapini, aged provolone, lemon-ricotta & pecorino

14.

SALADS

CAESAR

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

8. half 14. whole

SMOKED TROUT

field greens, crispy potato & capers, pickled red onions, & horseradish vinaigrette

14.

WINTER HARVEST

tri-greens, beets, Dries Orchard apples, fennel, radish, walnuts, shaved Manchego & cider vinaigrette

8. half 14. whole

ENTRÉES

CIDER GLAZED SALMON*

potato-apple cake, walnut greens, brown butter vinaigrette

28.

GNOCCHI

prosciutto, walnuts, butternut squash, brown butter vinaigrette, crispy sage

26.

SEARED SCALLOPS & SPRINGCRESS TROUT

pork belly, pear & parsnip puree, beets, chard & Brussels sprout

29.

SESAME TUNA*

sticky ginger-coconut, fermented vegetable slaw & sesame dressing

27.

BRIASED BEEF SHORT RIBS

mashed potatoes, roasted root vegetables, lardons & red wine

29.

PORCINI DUSTED HEN

mushroom-parsnip, potato tart, pan sauce & truffle drizzle

28.

PORK CHOP*

apple & Amish bleu stuffing, pickled cabbage, baby beans & au jus

27.

412 BURGER*

roasted mushroom, Jarlsberg & bacon, balsamic greens & fries

18.

GRILLED BEEF TENDERLOIN*

Polenta flan, roasted garlic rapini, parmesan crisp & bordelaise sauce

35.

CHEESE PLATE

fresh fruit & crackers

17.

2.00 split-plate charge