

# Lord gore

RESTAURANT

## NIGHT

### STARTERS

Dynamite Scallops / 12  
CHILI GARLIC AIOLI, ASIAN SALAD

Salmon Creek Pork Belly / 10  
AGED BALSAMIC, GINGER-APPLE GLAZE

Butternut Squash Ravioli / 9  
ARUGULA, CANDIED ALMOND DUST

Grilled Asparagus / 12  
SMOKED SALMON, LEMONGRASS VINAIGRETTE

Roasted Beet Carpaccio / 11  
ROCKET, HONEY-HORSERADISH VINAIGRETTE

Soup of the Moment / 7

### RAW PLATES

Romaine Spears / 10  
SHAVED PARMIGIANO-REGGIANO, GARLIC BREAD  
CHIPS, WHITE ANCHOVIES, GARLIC DRESSING

Butter Leaf Lettuce / 9  
ROASTED TOMATOES, APPLE WOOD SMOKED  
BACON, GREEN ONIONS, BLEU CHEESE DRESSING

Young Organic Greens / 8  
PORT POACHED PEARS, TOASTED ALMONDS,  
HAY STACK MOUNTAIN GOAT CHEESE,  
CITRUS TRUFFLE VINAIGRETTE

Hamachi Carpaccio / 14  
AVOCADO, SERRANO CHILI, LEMON OIL

### ENTREES

Searred Loch Duart Salmon 19/28  
SAUTEED SPINACH, MASHED POTATO, ROASTED  
PEPPER COULIS, BASIL AIOLI

Salmon Creek St. Louis Ribs 19/29  
HOISEN GLAZE, WASABI MASH, ONION RINGS,  
COLE SLAW

Veal Osso Buco / 32  
PARMIGIANO-REGGIANO SOFT POLENTA,  
BABY CARROTS, GREMOLATA

Braised Short Ribs 22/31  
CALIFORNIA STURGEON, WHITE BEAN PUREE,  
CAVIAR CHIVE BEURRE BLANC

Grilled New York Steak / 32  
ROASTED PEPPERS, GRILLED ONIONS, OLIVE OIL,  
BALSAMIC, HERB BOURSIN POTATOES

Love Rubbed Liberty Duck Breast / 28  
GREEN CHILI MAC-N-CHEESE,  
SWEET CHILI VINAIGRETTE

Sautéed Colorado Striped Bass 19/28  
SMOKED BASS HASH, ANDOUILLE BEURRE BLANC

Elk Short Loin 21/34  
CHIPOTLE-POLENTA, LINGONBERRY SAUCE

Roasted Organic Chicken Breast / 26  
TRUFFLE-CHIVE SAUCE

### EXTRAS / 7

Mac-N-Cheese  
DUCK CONFIT, GREEN CHILI

Truffle Fries  
PARMIGIANO-REGGIANO

Wasabi Mashed  
POTATOES

Asparagus  
STEAMED OR GRILLED

Sautéed Spinach  
GARLIC, SHALLOTS

EXECUTIVE CHEF RICHARD A. BAILEY, C.E.C.

WINTER 2009 GUIDED BY PRINCIPLES OF SUSTAINABILITY.

20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE • MENU SUBJECT TO CHANGE • PRIVATE FUNCTIONS AVAILABLE