



Rioja Dinner Menu

• appetizers •

fresh bacon, cardamom spiced pork belly, madras curry scented fresh garbanzo bean purée | 9.50

baked hand made mozzarella, wrapped in prosciutto, grilled bread, oven-dried tomatoes, green olive pistou | 8.50

comice pear flatbread, caramelized onion, gorgonzola, truffle essence, Colorado honey, basil | 10.50

crispy flatbread, smoked sturgeon, horseradish crème fraîche, American caviar | 11.50

steamed PEI mussels, mango lemongrass broth, cilantro, mint, basil | 8.50

tuna sashimi and tuna tartare, marinated apple and fennel, anise vinaigrette, crispy apple chips | 12.50

mango and Dungeness crab “sandwiches”, avocado, basil mango vinaigrette, micro green salad, crispy pickled ginger | 12.50

rioja “picnic”, Spanish chorizo, air-dried duck breast, bresaola, warm pine nut crusted goat cheese, Italian Mountain gorgonzola, olives, truffle fennel salad, orange confit, almonds | 14.50

artisan cheese plate and accoutrements, from The Truffle

Veigadarte – Cerignola olive tapenade

Robiola due latte – confiture of apricot

Idiazabal – smoked pear

Mossend blue – pine nut honey tart | 13.50

• soups and salads •

autumn soup, purée of butternut squash, fuji apple, ginger | 7.00

cannellini bean and rosemary ham soup, roasted vegetables, spinach, parsley pistou, croutons | 7.00

heirloom tomatoes, brie fondue, olive tapenade, crostini | 9.50

rioja house salad, baby arugula, Medjool dates, gorgonzola, toasted almond vinaigrette | 6.50

hand selected young greens, extra virgin olive oil, 25-year-old balsamic vinegar | 4.50

roasted beet salad, golden and red beets, watercress, candied walnuts, Manchego cheese, candied lemon vinaigrette | 9.50

Rioja Dinner Menu Page 2

• chef jen's handmade pastas •

pastas are available as an appetizer course

goat cheese agnolotti, black mission figs, red onion jam, chervil, port wine reduction | 15.50 / 9.50

arugula gnocchi, pine nut-pear brown butter, gorgonzola, red wine glaze | 15.50 / 8.00

spinach bowtie pasta, confit of pork, preserved lemon, Niçoise and Cerignola olives, grape tomatoes, Manchego cheese | 16.50 / 9.00

artichoke tortelloni, goat cheese and artichoke mousse stuffed pasta, artichoke broth, truffle essence, queso de mano cheese, chervil | 15.50 / 9.50

• entrées •

grilled quail, spinach ravioli, quail egg yolk, hazelnut brown butter, port wine glaze | 19.00

grilled market fish, celery root, haricot verts, grilled fennel, oven-dried tomatoes, steamed mussels, lobster saffron broth | MP

roasted bacon-wrapped venison loin, pancetta-walnut-cherry stuffed quince, wilted chard, red wine glaze | 23.00

grilled maple cured pork chop, spiced red jewel yams, wild mushrooms, cipollini onions, Calvados sauce | 18.00

seared sea scallops, creamed corn, truffled heirloom tomato vinaigrette, crispy potato micro salad | 22.00

oven-baked Petaluma chicken, celery root puree, red wine-vanilla poached apples, brandy jus | 18.50

vegetarian four squares, a tasting of four seasonal dishes | 17.50

seared tuna, harissa and chorizo crushed potatoes, haricot verts, tomato broth, saffron aioli | 26.00

roasted Colorado leg of lamb, goat cheese polenta, bacon wrapped treviso, Roma tomatoes, lamb rosemary jus | 19.50

horseradish and potato crusted salmon, crispy plantain-watercress salad, blood orange sauce | 18.50

Muscovy duck breast, wild mushroom risotto stuffed delicata squash, rapini, pomegranate glaze | 26.00

grilled cowboy rib eye, marinated in rosemary and cracked black pepper, brie and bacon twice baked potato, wilted spinach, Madeira sauce | 29.00