



## Valentine's Day 2012

### SMALL PLATES

- ◇ **cheese plate**, selection of 4 local cheeses, fig preserves, pickles, crostinis \$14
- ◇ roasted **celeriac soup**, truffle dumplings, roasted root vegetables \$8
- ◇ six **kumamoto oysters** on the half shell, cucumber moonshine mignonette \$15
- ◇ **pear & blue cheese** salad, shaved winter vegetables, arugula, pecans, mostarda \$9
- ◇ **smoked chicken spring rolls**, brown ale collards, smoked cheddar, sweet chili sauce \$8
- ◇ “**mac & cheese**”, peas, benton's prosciutto, cheddar mornay, herb crust \$8
- ◇ togarashi seared **yellowfin tuna**, sea salt, avocado, asian “slaw”, sriracha aioli \$12
- ◇ grilled & stuffed **calamari**, black rice, cilantro lime coulis \$10

### LARGE PLATES

- ◇ pan seared **sunburst farms trout**, beluga lentils, smoked bacon, confit tomato vinaigrette \$20
- ◇ wood grilled **beef tenderloin**, yukon gold potato gratin, haricot verts, cherry demi \$30
- ◇ roasted **beet ravioli**, seared brussel sprouts, crispy sweetbreads, preserved lemon vinaigrette \$22
- ◇ pan roasted **duck breast**, mole, sweet potato gnocchi, coriander salad \$25
- ◇ wood grilled **pork shoulder**, cider reduction, rosemary bacon potatoes, braised collard greens \$22
- ◇ pan roasted **mahi mahi**, vietnamese spring rolls, pickled shrimp, green curry sauce \$24
- ◇ butter poached **lobster tail**, asparagus risotto, citrus beurre blanc \$26

**\*vegetarian selections available upon request\***

**Executive Chef William S. Dissen**

◇ Indicates menu items made with ingredients from within 100 miles

[www.marketplace-restaurant.com](http://www.marketplace-restaurant.com)