

ERATO

11.3.2007

SMALLER PLATES:

Roasted PEAR & local greens salad + House ricotta, pistachio, caramelized shallot
vin & spiced pear puree

-7-

Fresh HOUSE MOZZARELLA bruschetta

-6-

Sweet potato "NACHOS" + blue cheese, hickory bacon lardoons, & red pepper
ketchup

-6-

Tasting of three / four FINE CHEESES and appropriate adornments

-8/11-

Roasted PEAR, PROSCUITTO & Hartland Creamery goats cheese
crostini + local mizzuna & balsamic reduction

-6-

TENDERLOIN MEDALLION + roasted fingerling potatoes & house
Worcestershire

-12-

Fennel pollen seared SCALLOPS + grilled corn ice cream & bacon dust

-9-

Oven Roasted SEABASS + collard greens & ham hock - cabernet sauce

-12-

LARGER PLATES:

Seared COHO SALMON + chipotle scented spoonbread, collard greens &
ham hock - cabernet Sauce

-18-

FILET + smashed sweet and Yukon Gold potatoes & house Worcestershire

-28-

Dry aged New York STRIP + smashed sweet and Yukon Gold potatoes & house
Worcestershire

-29-

Smoked Guthrie Farms CHICKEN BREAST + spiced gnocchi & glazed baby
carrots

-24-

Missouri LAMB CHOPS + smashed sweet and Yukon Gold potatoes & stone
ground mustard demi

-33-

Spanish Wine Dinner NOVEMBER 28TH

Featuring the wines of America's premier Spanish importer, Jorge Ordonez presented by Tim
Wermeling of Chicago's Gamacha inc. and a themed dinner presented by Kevin. Ask your server
for a reservation card.

Multi-course chef's tasting menus available Tue-Thurs with reservation

We Proudly serve GOSHEN COFFEE COMPANY organic coffee &
222 ARTISAN BAKERY bread from right here in Edwardsville

Kevin Willmann, Executive Chef