



PALENA

Tastes of the Season

~Winter 2012~

Insalata di Mare

~ Nantucket Bay Scallops, Calamaretti, Tasmanian Sea Trout, Bouchot Mussel ~
Blood orange, Castelveltrano olive, fennel

Shenandoah Rabbit, "en Porchetta"

~Boneless Saddle stuffed with herbs and Chard ~
Celeriac remoulade, mustard fruits, greens dressed with balsamico

Consommé

*Clear rich broth with yellow turnip and prosciutto raviolini, cockscomb,
veal sweet breads, fall vegetables and slivers of foie gras*



Yellow Fin Tuna

Tomato coulis, razor clams

Marcona Almond Crusted Atlantic Fluke

*Creamy artichoke and corona bean ragout
Shaved bottarga and Meyer lemon zest*

Brad Parker's Whey Fed Berkshire Pork Belly

~ Lightly smoked, braised then roasted ~
Castelluccio lentils, celery hearts



Day Boat Chatham Cod

Fragrant shellfish broth with fennel, piquillo pepper and potatoes

North Carolina Line Caught Grouper and Gulf Shrimp

*Cardamom scented carrot purée, Rapini
Almond froth*

Pan Roasted Guinea Hen Breast

*Italian grass pea purée, braised Belgian endive
Roasted Path Valley root vegetable mirepoix*

Three Courses plus Dessert

\$75.00

Optional Course of Selected Artisanal Cheeses

\$12.00 supplemental



Tonight's Proposed Meal

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### Crudo

~ Diver Harvested Maine Sea Scallop ~  
*Smoked salmon crème fraîche, meyer lemon coulis, radish, leeks*

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Spinach Velouté

Coddled organic hen egg and shaved black winter truffle

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### Chestnut Ravioli

*Cotecchino ragú, shiitake mushrooms, shaved reggiano cheese*

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Guinea Hen Ballottine

*With celeriac and pear purée
Juniper sauce*

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### Pan Roasted Venison Loin

*Quince, organic barley and cress pilaf*

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Manjari and Caramel Dome

*Buttermilk Sherbet
Caramélia namelaka and passion fruit caramel sauce*

Five Courses plus Dessert

\$100.00

Optional Course of Selected Artisanal Cheeses

\$12.00 supplemental

Wine Pairing

\$51.00