

Balata Dinner Menu
Winter 2007-2008

first

Spike's Famous Shrimp Wontons
mango, lychee and prickly pear dippin'
12

Braised Short Rib and Sweet Potato Ravioli
candy stripe beet, parsnip, bordelaise jus
11

'Thai-Inspired' Ahi Tartare with Red Peanut
coconut curry swirl, three-parsley salad, sesame crisp
14

Fried Green Mater and Haystack Mountain Chevré Tower
vine tomato fondue, upland cress, caper dust
11

'Inside/Out' Lobster-Basil Spring Rolls
pickled daikon, glass noodle, #1 special sauce
15

Carpaccio of 'Corn Fed' Beef Tenderloin
truffled aioli, micro tangle, yukon wafers
13

soup and lil' salad

Simple Field Greens
vegetable garni, white balsamic-citrus vinaigrette
6.5

Soup of the Evenin' A.Q.
cup...5 · bowl...7

'Three-Hearts' Caesar
[romaine, palm, choke]
baby roma, parm crouton, asiago stix
10

Lobster-Smoked Tomato Bisque

scallion crostini
cup...6.5 · bowl...8.5

Slow-Roasted Onion Bouillon en 'Crock'

crustade, real swiss
8

Black-Bean Tequila Puree

lime crema, tortilla confetti
cup...5.5 · bowl...7.5

'biggah is bettah' salads/plates

'Rock'-n'-Roll Shrimp Salad

pancetta cracklins', boston bib, buttermilk-maytag dressing
16

Spiced Pecan-Crusted Goat Cheese

port-poached pear, date, vanilla bean vinaigrette
14

Jumbo Lump-Saku [Yellowfin] 'Bombe'

avocado, gyoza, scarlet miso-yuzu ponzu
17

'Low-Country' Oyster Platter

'fried oysters and eggs'-creamed corn, tapioca pearls, salmon roe
'not-so-traditional' rockefeller-frazzled spinach, sambuca crema, creole
bearnaise
19

Charcuterie 'Four-Ways'

prosciutto with grilled pineapple, duck mousse pate with
accoutrements, brasaola with rocket and reggiano, seasonal sausage
presentation
19

dinner

Fresh Market Fish 'Du Joersz' – A.O.

please consult your server for preparation and availability
market

Rotisserie Farm Duck

autumn squash casserole, stonefruit preserve, apple cider syrup

27

Cast-Iron Skillet Dayboat Scallops

country ham and melted leek grits, corn-off-the-cob, smoky tomato butter

28

Lavender Honey and Black Pepper-Glazed Pork Porterhouse

gruyere gratin, collard greens, boysenberry-apricot jam

33

Shortstack of Portabella Caps and Hatch Chiles

grilled heirlooms, calabacitas, sauce vera cruz

18

Wasabi Pea-Crusted Ahi Mignon

rice paper tuile, satsuma-jicama slaw, straw mushroom

28

Fennel and Cumin-Crusted Atlantic Salmon

sweet and chickpea purees , chilled green gazpacho

25

Medallions of Broken Arrow Ranch Antelope

griddled chive cakes, root ratatouille, grainy mustard, pomegranate seed

34

'Ginormous' Alaskan Red King Crab Legs

lobster mash, broccolini, roasted garlic-lemon butter market

Long-Cooked Babyback Rib Platter

sweet tater stix, green mater, north and south carolina mops

23

Bobby Mac's 'Not-So-Fancy' Chicken Dish

rice pilaf, brown butter spinach, jus au natural

19

Brown Sugar and Corriander-Crusted Rack of Colorado Lamb

roasted cauliflower coulis, brussel petals, mint julep redux
38

Bacon-Brazilnut Crusted River Trout

maquechoux israeli cous cous, okra pod, pear butter
23

Tournedos of Beef Tenderloin

sour cream mashies, o'rings, blackberry beurre rouge
35

Sautéed Veal Scallopine

mac n' mascarpone, crisp asparagus, thyme-peppercorn jus
29

more

6

braised baby spinach

fried green tomatoes

crispy asparagus

maquechoux pasta

mac n' mascarpone

sweet pot stix

lobster mashies

creamed corn