

EVENING DISHES

JULY 27 - AUGUST 7, 2010
GOOD THINGS WILL COME TO YOU.

BARRAMUNDI

AUSTRALIS AQUACULTURE. HORMONE/ADDITIVE FREE.
SEARED. GLAZED VERMICELLI. 3 MELON SALSA.
FRISÉE . 36.

VEAL CHOP

GRILLED. 12oz. RIB. FRENCHED.
BRAISED WHITE BEAN & POTATO.
TOMATO MADEIRA CONFIT. ROCKET. 44.

NEW YORK STRIP STEAK

AGED. 12 OZ. GRILLED.
HOME-FRIES ONION MARMALADE.
HOUSE-MADE STEAK SAUCE. HEIRLOOM TOMATO MINT SALAD. 42.

BEEF SHORT RIBS

12 OZ. DRY RUB. GRILLED. BRAISED. GRILLED.
PARIS MASH. ROASTED TOMATO - Q SAUCE.
PETITE ICEBERG A LA JULIA. 39.

GRILLED SCALLOPS

FRESH / LOCAL 'FEDE' BUCATINI
SAFFRON. CREME FRAICHE. WHITE WINE. SHALLOTS. CRUSHED RED.
ROASTED TOMATOES. PARMIGIANO - REGGIANO. ROCKET. 35.

RAX-O- LAMB

COLORADO. GRILLED.
YOGURT ROASTED YUKONS.
BULGAR SALATA / TOMS. CUKES. LEMON. PARSLEY. OLIVE OIL.
LEMON OREGANO SAUCE. 45.

PORK CHOP

12OZ. CENTER-CUT. FRENCHED. GRILLED.
FIG / BURNT BUTTER / GOAT CHEESE SOUFFLE.
ESPRESSO BALSAMIC DRIP. ROCKET. 39.

BISTRO CHICKEN

SLOOWWW ROASTED.
PIPERADE / ZUKES. RSP.'S. TOMATO. ONION. THYME. 31.

WE USE LOCAL HERBS FROM ACINAPURA FARMS
LOADS OF THANKS TO BEDNER'S FARM MARKET

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS**

**OUR DISHES @ WILD ROSEMARY ARE FRESH DAILY
AND PREPARED TO ORDER
WE ASK... NO SUBSTITUTIONS - PLEASE**