



BLOOMSBURY  
B I S T R O

## *Three Course Tasting Menu*

### Appetizers

*(Please Choose One)*

Salad of baby field greens and garden herbs tossed in creamy Greek dressing with baby Kalamata olives, pickled tomatoes and Vhalbresso Feta

*or*

Root vegetable bisque with spiced pumpkin seeds Sage cream and smoked turkey ragout

*or*

Capriole Dairies' ash layered "Sophia" goat cheese over a salad of roasted beets and Butternut squash with candied walnuts, arugula and 25-year Balsamico

*or*

Classic Caesar salad of Romain hearts tossed in robust lemon-garlic dressing with Parmiggiano Reggiano and sour dough croutons

*or*

Roasted pumpkin ravioli with Arugula-walnut pesto, Prima Donna Gouda cheese and sage spiked Balsamico butter

*or*

Smoked Lady Edison pork belly "tasso" over green tomato gumbo with spicy kale, crispy pickled okra and popped wild rice

### Entrees

*(Please Choose One)*

Pan roasted boneless half of Ashley Farm's chicken over spiced cauliflower with almond couscous, apricot chutney, saffron yogurt and spearmint

*or*

Pecan crusted Carolina Gold catfish over Sorghum glazed sweet potatoes with creamed corn, Butter beans and pickled cabbage

*Chow Chow*

*or*

Slow roasted Heritage Farm's pork shoulder Thai style over steamed Jasmine rice with spicy Chiang Mai curry, fired peanuts, black garlic and ginger-pickled eggplant

*or*

Colorado lamb shank over wild mushroom risotto with wilted arugula, green olive tapenade and roasted tomato-rosemary jus

*or*

Bistro Spanakopita: Giant spinach pastry over spicy Garbanzo beans with preserved lemon rice, marinated olives, fire roasted tomatoes and sesame tahini-miso broth

### *Bloomsbury's Dessert Sampler for Two*

farm house cider sorbet

candied gingersnap cookies

bittersweet chocolate truffles

Lemon Bars