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# The Wine Bar and Bistro

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**Spicy Chicken Coconut Curry 8**

**Lobster Bisque with Cream Sherry Drizzle 9**

**The Wine Bar and Bistro Antipasto: Sopressata, Pepperoncini, Haricots Verts, Herbed Vermont Goat Cheese, Roasted Garlic, Roasted Red Peppers, Grape Tomatoes, Mixed Olives and Roasted Walnuts 12**

**The Wine Bar and Bistro Quartet: Herbed Artichoke and White Bean Puree, Cumin Scented Hummus, Walnut Pesto and Creamy Basil Scented Eggplant Puree with Garlic Crostini 12**

**Butternut Squash Ravioli with Pancetta, Sage, Apples and Brown Butter 8**

**Manchego, Idiazabal, and Goat's Milk Blue served with Roasted Walnuts, Assorted Fresh and Dried Fruits, drizzled with Wildflower Honey 16**

**Maryland Style Crab Cake on a Bed of Caramelized Onions with Roasted Red Pepper Cream Sauce, Tomato Herb Vinaigrette and Basil Oil Drizzle 12**

**Sweet Potato, Parsnip, Leek and Swiss Cheese Tart with Spring Greens, Belgian Endive, and Radicchio Salad with Champagne Vinaigrette 12**

**Cassoulet: Confit Chicken, Garlic Sausage, Applewood Smoked Bacon, and White Bean Stew served with Roast Garlic Crostini 14**

**Penne with Lamb Bolognese and Grated Parmesan 15**

**Pan Seared Statler Chicken Breast with Sundried Tomato, Roast Garlic, Basil and Smoked Blue Cheese Cream Sauce and Seasonal Vegetables Served Over Farfalle 15**

**Pan Seared Hangar Steak with Roast Garlic Mashed Potatoes, Seasonal Vegetables and Mushroom Red Wine Demi-Glace 19**

**Panko, Red Miso and Ginger Encrusted Salmon with Wasabi Roast Garlic Mashed Potatoes, Seaweed Salad and Miso, Shiitake Mushroom Broth 20**

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