

Bistro 5



appetizer, entree, and dessert- \$46
(wine pairings available +\$25)
tax and gratuity not included / no substitutions

****MENU SUBJECT TO CHANGE WITHOUT NOTICE****

appetizers

***calamari**

semolina, sweet & spicy tomato chutney, cured lemon aioli

golden beets (gluten free)

pink goat cheese, roasted grapes, red watercress, beet chips

organic greens (gluten free)

radish, rainbow carrots, pecorino crotonese cheese, white balsamic & basil

entrees

grilled chicken (gluten free)

*sage-marinated chicken, snow peas, spencer apples,
turnips, cured orange emulsion*

homemade gnocchi

organic "fat moon mushrooms," herbed crumbs, truffle oil, parmigiano

faroe island salmon (gluten free)

*parsnip & roasted garlic puree, fermented lemon & turmeric emulsion,
gooseberries, black beluga lentils, radicchio*

tagliatelle bolognese

beef & pork ragu & shaved parmesan

desserts

profiteroles

chocolate ganache, vanilla gelato, almond crumbs

crème brulée (gluten free)

vanilla custard & fresh berries