

# 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*

**arancini**

*smoked salmon, peas, corn crema, grilled corn & cucumber salad, chili oil*

**organic greens (gluten free)**

*radish, rainbow carrots, almonds, white balsamic & basil*

## **entrees**

**herbed & grilled chicken breast (gluten free)**

*farmer's market vegetable caponata, tarragon, pickled mustard seeds*

**homemade gnocchi**

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

**faroe island salmon (gluten free)**

*ginger-celery root puree, fermented lemon & turmeric emulsion,  
gooseberries, black beluga lentils, radicchio*

**homemade tagliatelle bolognese**

*beef & pork ragu and shaved parmesan*

## **desserts**

**chocolate pots de crème**

*almond cake, chantilly, morello cherry coulis*

**baked peach**

*ginger-matcha gelato, crumbled shortbread, blueberries*