

## APPETIZER

### Cheese \* | \$4 each

Landaff Creamery – raw cow's milk, VT

Cowgirl Creamery Mt. Tam – organic, pasteurized cow's milk, CA

Rogue Creamery Crater Lake Blue – raw cow's milk blue, OR

Upland's Cheese Co. Pleasant Ridge Reserve – raw cow's milk, WI

Sally Jackson – raw goat's milk, WA

Hidden Springs Bad Axe – pasteurized sheep's milk, WI

### Oysters \* | \$2, \$11, \$20

classic mignonette, ELEVEN hot sauce

### Littleneck Clams | \$10

lime, red peppers, Serrano chilis, cilantro, scallion

### Yellowtail Sashimi \* | \$12

lemon miso, cucumber, radish, spicy soy

### Spicy Tuna Tartare \* | \$12

edamame, wasabi, kumquat, sesame tuile

### Roasted Squash Ravioli | \$9

walnut-ginger brown butter, shallot confit, apple, Bear Flag dry jack

### Smoked Lamb Taco | \$9

pumpkin-masa cake, tomatillo salsa, goat cheese, refried lentils

### Jumbo Lump Crab Cake | \$11

butternut squash, celery root, parsley butter

### Shrimp & Grits | \$11

bacon, braised greens, scallion-lager sauce

### Sea Scallops \* | \$11

avocado, frisee, romaine, orange, chorizo vinaigrette

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## SOUP & SALAD

### Three Sisters Farm Mesclun Greens | \$9

Banyuls vinaigrette, radish, Cowgirl Creamery Mt. Tam

### Three Greens | \$9

radicchio, arugula, frisee, creamy goat cheese dressing, roasted sweet peppers

### Duck Tasso Salad | \$9

endive, pear, cider vinaigrette, Shagbark hickory nuts, Maytag Blue cheese

### Warm Roasted Beet Salad | \$9

Fuji apple, watercress, Pleasant Ridge Reserve, pepitas, brioche, molasses vinaigrette

### Mushroom Soup | \$8

duck, brioche, butternut squash

### Pork and Miso Consomme | \$9

kim chi dumpling, shitake mushrooms

## ENTREE

### Seafood Tasting \* | \$34

jumbo lump crab cake, shrimp & grits, salmon

### Chatham Cod | \$28

rock shrimp risotto, mushrooms, leeks, lobster reduction

### Wild Striped Bass \* | \$29

hot Italian sausage, mussels, cous cous, sun-dried tomatoes, caperberries

### Tuna \* | \$28

greens, cauliflower, shiitake mushrooms, cucumber, radish, kimchee

### Salmon \* | \$28

fennel, celery root, Yukon gold potatoes, Brussels sprouts, blood orange, caper vinaigrette

### Gnocchi | \$19

peppers, mushrooms, tomatoes, rapini, basil, Parmigiano Reggiano

### Chicken | \$24

breast, braised leg risotto, Swiss chard, thyme jus

### Duck | \$26

Carolina golden rice, Sea Island red peas, kale, duck tasso, hickory nuts, bourbon-maple glaze

### Pork | \$26

Napa cabbage, bacon, Yukon gold potatoes Lyonnaise, apple, mustard seed

### Elysian Fields Farm Lamb | \$34

buttermilk polenta, Brussels sprout leaves, cauliflower, golden raisins, sage, vin cotto

### Prime NY Strip Steak | \$43

potato-goat cheese pierogi, spinach, caramelized onion jus

### Beef Tenderloin | \$38

fingerling potatoes, squash, shallots, mushrooms, red wine jus

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## FEATURED WINES

### 2008 Graffigna *Centenario* Pinot Grigio | \$12

San Juan, Argentina

### 2008 Condes de Albarei Albarino | \$14

Rias Baixas, Spain

### 2005 Navarro Correas *Coleccion Privada* Bordeaux-Style Blend | \$9

Mendoza, Argentina

### 2006 Bogle *Phantom* Zinfandel Blend | \$16

Dry Creek Valley, Sonoma County, California

### 2006 Graffigna Malbec *Grand Reserve* | \$16

San Juan, Argentina

## CHEF'S TASTING MENU

| \$45 (Wine pairing additional \$25)

### Yellowtail Sashimi \*

lemon miso, cucumber, radish, spicy soy

**2005 Chateau Ducla Bordeaux Blanc Entres-Deux-Mers, Bordeaux, France**

### Salmon \*

fennel, celery root, Yukon gold potatoes, blood orange, caper vinaigrette

**2003 Palacio Glorioso Rioja Reserva Tempranillo, Rioja, Spain**

### Elysian Fields Farm Lamb

buttermilk polenta, Brussels sprout leaves, cauliflower, golden raisins, sage, vin cotto

**2006 Bogle Phantom Zinfandel Blend, Dry Creek Valley, Sonoma County, California**

### Pineapple Crepes

coconut rice pudding, frozen lemon yogurt, candied ginger, lime

**2008 Bonterra Muscat, Bartolucci Vineyard, Lake County, California**

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## CHEF'S VEGETARIAN TASTING MENU

| \$45 (Wine pairing additional \$25)

### Soup & Salad

white bean-hazelnut soup, romaine, watercress, sweet onion vinaigrette, Manchego cheese

**2007 Reichsrat Von Buhl Armand Kabinett Riesling, Pfalz, Germany**

### Beets

apple, pea tendrils, pumpkin seeds, crispy goat cheese

**2007 Domaine Talmard Macon-Chardonnay, Burgundy, France**

### Carrot Risotto

endive, celery, turnips, rapini pesto

**2006 Graffigna Malbec Grand Reserve, San Juan, Argentina**

### Pineapple Cake

caramel chantilly, ginger, lime

**2005 Royal Tokaji 5 Puttonyos, Hungary**

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As an integral part of ELEVEN's mission to provide an exquisite fine dining experience we pursue the freshest and highest quality seasonal ingredients. In this pursuit, we rely on a phenomenal group of local farmers, as well as incredible producers from around the country. This enables us to provide you, our guest, with an unparalleled culinary experience.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.