

Dinner

Friday, October 19, 2012 Chef de Cuisine Alberto Sabbadini

Cocktail du Jour: 9
Can Can
Half Dozen Oysters 17
Bagaduce River, Maine

Starters

Kitchen Tomato Soup – with olive oil 7
Cure Farm Spicy Greens – point Reyes blue, walnuts & pedro ximenez dressing 11
Spiced Eggplant – tomato, crème fraîche, mint, cilantro & grilled flatbread 12
Cure Farm Green Beans – new potato, olives, chopped egg, mustard & bread crumbs 12
Ela Farm Pear Bruschetta – celery, almonds, parmesan, mint & aged balsamic 12
Wood Roasted Vegetables – spicy greens & harissa 12
Cure Farm Hakuri Turnips – bresaola, roasted mushrooms, almonds & parmesan 12
Gioia Burrata – grilled rapini, anchoyade & croutons 13
Duck Confit & Flageolet Beans – thistle whistle leeks & a poached cure farm duck egg 13
Florida Shrimp Char Grilled – kohlrabi slaw & romesco 13

Nibbles 6 each
Crispy Pig's Ears
Marinated Olives
Spiced Nuts
Hummus
French Fries
Garlic Fries

Cheese & Charcuterie
9 each
3 for 17
5 for 25

Pastas

Tagliatelle alla Bolognese – beef, pork, lamb, tomato, cream & parmesan 18
Hand Rolled Gnocchi – wild mushrooms, marjoram & parmesan 18
Braised Beef Agnolotti – cure farm kale, hazelnuts & gremolata 21

Chicken Liver Pâté
Country Terrine
Duck Rillettes
Prosciutto

Mains

Colorado Quinoa & Broccoli – pinto beans, mushrooms, cilantro & cumin yogurt 20
Colorado Lamb Sirloin – cure farm bean ragoût, braised greens & anchoyade 24
Long Farm Pork Chop Grilled – heirloom polenta, bourbon grilled apples & cider jus 26
Alaskan Salmon – mashed monroe potatoes, spinach & caper verjus beurre blanc 26
Atlantic Swordfish Char Grilled – local vegetable ratatouille, lemon & herb salad 32
Ingrid's Lobster Char Grilled – claw salad, garlic fries & lemon aioli 38
Dry Aged Ribeye Pan Seared – duck fat roasted potatoes, rapini & bearnaise 38

Pleasant Ridge Reserve
Taleggio
California Crottin
Point Reyes Blue
Haystack Peak

Thank you to the farmers & ranchers who continue to support us with great ingredients.
An 18% gratuity will be added to parties of 6 or more. Thank you for joining us.

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