

The Wine Market

410.244.6166

Baltimore Restaurant Week

January 22 - February 6

Three Courses for \$30.10

First Course (choice of one)

field green salad with chickpea croutons, baby tomatoes,
watermelon radish and ponzu vinaigrette

caesar salad with garlic croutons and parmesan cheese

smoked maitake minestrone with potato & gruyere croquette

ahi tuna tartare with fennel yogurt, preserved lemon, red quinoa and mint

pork & duck confit terrine, pickled mushrooms, grapeseed mustard, house-made
fig jam

Main Course (choice of one)

panko crusted turbot, ivory lentils, baby spinach,
wild mushrooms, sauce gribiche, pickled shallot beurre blanc

pan seared striped bass with rice beans, cauliflower puree, confit baby brussel
sprouts

12 hour braised short ribs with black truffle tater tots, sauteed scallions,
angostura bitters jus

caraway and fennel crusted local chicken with split pea panisse,
roasted honey-crisp apples, parsnip puree

lobster bowl: chilled udon noodles, asian vegetables, avocado, cilantro, soy
citrus vinaigrette

Desserts (choice of one)

white chocolate & vanilla bean banana bread pudding with meyer's rum honey,
banana fritter

flourless dark chocolate fudge cake with milk chocolate powder, house made
beet ice cream

chocolate ice cream

passion fruit sorbet

The Wine Market

Lunch

410.244.6166

Baltimore Restaurant Week

January 22 - February 6

Three Courses for \$20.09

First Course (choice of one)

field green salad with chickpea croutons, baby heirloom tomatoes,
watermelon radish and ponzu vinaigrette

smoked maitake minestrone with potato-gruyere croquette

ahi tuna tartare with fennel chantilly, preserved lemon and mint

caesar salad with garlic croutons

Main Course (choice of one)

grilled angus burger with bleu cheese, rosemary mustard,
balsamic marinated onions and spicy french fries

rare seared tuna wrap with house made kimchi, soy aioli, baby corn,
carrots and lettuce with crispy wontons and wasabi aioli

powerhouse sandwich - fried portobello, red pepper, carrot, onion, cucumber,
avocado, goat cheese and hummus on flax seed bread with side salad

grilled reuben - corned beef, sauerkraut, special 921 sauce
on flax seed bread with spicy french fries

Desserts (choice of one)

white chocolate & vanilla bean banana bread pudding
with meyer's rum honey, banana fritter

flourless dark chocolate fudge cake
with milk chocolate powder, house made beet ice cream

chocolate ice cream

passion fruit sorbet