

# The Wine Market

Restaurant Week 2012

## Dinner Menu

**Guests may select 3 courses for \$30**

### **Appetizers**

shrimp and pork dumplings, sweet jalapeño dipping sauce

wilted dandelion greens, baby beets, pork belly croutons, smoked blue cheese

cornmeal fried oysters, bacon beurre blanc

cherry glen farms ricotta gnocchi, suckling pig bolognese, hamilton crop circle arugula,  
ricotta salata

organic local greens, squash, pecans, pears, parmesan, porcini vinaigrette

roasted sweet potato soup, crab, andouille, brown butter

cider steamed mussels, pancetta, apples, chenin blanc, vandouvan

salmon tartare, smoked salmon parfait, "everything" potato chips

caesar salad with radishes and garlic croutons

organic local greens, squash, pecans, pears, parmesan, porcini vinaigrette

### **Entrees**

roasted pastured chicken, bbq lentils, salsa verde, radishes

pan roasted wagyu sirloin, sunchoke puree, braised celery, oxtail and port wine jam

grilled sturgeon, endive chenin blanc marmalade, apple and smoked trout salad, grain mustard sabayon

whole carolina trout, pear and olive oil emulsion, crispy brussel sprouts,  
chanterelles, toasted peanuts

korean bbq lamb, braised lamb shoulder, carrot and kimchi puree,  
diakon radish, ginger braising jus

mediterranean lamb "burger", flatbread, cool yogurt dressing, spicy fries

sliced grilled steak salad, mesclun greens, tomato, cucumber, egg,  
cherry glen goat cheese, avocado, roasted poblano dressing

creamy black eyed peas, fingerling sweet potatoes, local spinach, romesco

**Dessert**

chocolate budino torte, black walnut praline, olive oil ice cream

ricotta & pine nut cake, caramelized white chocolate semi-freddo

local apple bread pudding, bourbon anglaise, cider ice cream

coffee pot de creme kahlua whipped cream

Ice Cream:

Pistachio, Vanilla, Chocolate, Pumpkin, Pear Sorbet

free parking on site

Space is limited, so make your reservation today!

For questions, call us @ [410-244-6166](tel:410-244-6166)

# Lunch Menu

Guests may select 2 courses for \$15pp

## Appetizers

### **organic local greens**

squash, pecans, pears, parmesan, porcini  
vinaigrette

### **caesar salad**

radish, garlic croutons

### **roasted sweet potato soup**

crab, andouille, brown butter

### **salmon tartare**

smoked salmon parfait, "everything" potato  
chips

## Entrees

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### **winter chicken salad**

curried pasture chicken breast, butternut  
squash, raisins, candied nuts, crispy salsify

### **market powerhouse sandwich**

fried eggplant, avocado, hummus,  
red peppers, goat cheese, onion, cucumber,  
flax seed bread, side salad

### **pulled pork sandwich**

apple-bourbon barbeque sauce, fennel slaw,  
spicy market fries

### **cider steamed mussels**

pancetta, apples, chenin blanc, vandouvan

### **rare sesame seared tuna wrap**

baby corn, spicy kimchee, carrot, avocado,  
soy aioli, wasabi dip, wonton crisps

### **country rabbit terrine**

toasted brioche, roasted beets,  
mustard green salad

### **Dessert Tasting \$3.75**

(petite portion of dinner favorites)

#### **ricotta & pine nut cake**

caramelized white chocolate semi-freddo

#### **chocolate budino torte**

olive oil ice cream, black walnut brittle

#### **market bread pudding**

butternut squash, sweet potato, cider ice cream

### **Additional Sides \$5**

#### **mac and aged cheddar cheese**

scallions, white truffle oil

#### **spicy market fries**

#### **pan roasted mushrooms**

with beer vinegar