

# VILLAGE

CALIFORNIA BISTRO

and

WINE BAR



VALENTINES DAY 2019

## FIRST COURSE & STARTERS

CARROT GINGER SOUP . Pinenut Gremolata | 11

CLAM CHOWDER . Potato Gnocchi . Lardons | 14

### ENDIVE CHICORY SALAD

Oven Roasted Pears . Gorgonzola Cheese .

Date Vinaigrette | 12

### ROASTED HEIRLOOM BEETS (v)

Red & Golden Beet . Micro Greens . Pistachio Yogurt .

Hazelnut Vinaigrette . Ricotta Salata Cheese | 14

### BRUSSEL SPROUTS FRITTES (v)

Dried Cranberries . Gorgonzola . Garlic Aioli | 12

### CRISPY MONTEREY CALAMARI

Scallions . Peppers . Artichoke . Garlic Aioli | 15

PHYLLO BAKED BRIE . Brandied Apples . Almonds | 15

### SPANISH OCTOPUS "CASSOULET"

Andouille Sausage . Gigante White Beans . Charred

Lemon . Garlic Streusel | 16

### EYE OF ROUND CARPACCIO \*

Wild Arugula Rucula . Salted Caper Aioli . Parmesan

Shavings . Truffle Vinaigrette | 16

PEAR FLATBREAD (v) . Onion Jam . Fontina . Rucola | 14

LOBSTER GNOCCHI . Confit Tomato . Tarragon | 18

## ENTRÉE SELECTIONS

### LEMON RICOTTA RAVIOLI (v)

Lemon Egg Pasta . Golden Raisin . Toasted Pinenuts .

Sauteed Kale . Lemon Brown Butter | 21

### ROASTED DUCK BREAST \*

Confit Leg Vol au Vent . Red Sauerkraut . Pistachio

Pistou . Citrus Grain Mustard Glaze | 36

### CIDER BRINE PORK CHOP \*

Brussels . Sweet Potato Mash . Sherry Cider Glaze | 32

### SUPERIOR RANCH LAMB SHANK

Orzo Pasta . Julienne Carrots . Rapinni . Braising Jus | 34

### HOKKAIDO SCALLOPS

Asparagus Risotto . Heirloom Radish . Charred Lemon

Vinaigrette . Beurre Blanc | 36

### SHETLAND ISLE SALMON

Lentils . Cauliflower Puree . Pomegranate Emulsion | 34

### SURF AND TURF \* (Filet Available Solo For 38)

Aged Petite Filet Mignon . Lobster Tail . Potato cake .

Tuscan Kale . Pinot Noir Sauce . Bearnaise | 50

## PRIX FIXE MENU

4 COURSES \$65 PER PERSON (WITH WINE \$85)

*Sorry, No Substitutions or Split Plates*

### COURSE ONE

*Choice of One of the Following Starters*

LOBSTER GNOCCHI

EYE OF ROUND CARPACCIO

BUTTERNUT SQUASH GNOCCHI (v)



### COURSE TWO

ANY SOUP OR SALAD



### COURSE THREE

*Choice of One of the Following Entrees*

38 NORTH DUCK BREAST

BRAISED LAMB SHANK

LEMON RICOTTA RAVIOLI (v)

SHETLAND ISLE SALMON

PAN SEARED SCALLOPS

FILET MIGNON

*(surf & turf ... add \$10)*



### COURSE FOUR

*Choice of One of the Following Desserts*

LEMON ZEST CRÈME BRÛLÉE

CHOCOLATE MOLTEN CAKE

CARAMEL PANNA COTTA



## WINE DUET 'FLIGHT'

### CHAMPAGNE DELAHAIE ROSE

*Plus Your Selection of Any Glass of the Following*

#### CHARDONNAY

EN ROUTE BY FARNIENTE LES BRUMAIRE, RRV '14

#### PINOT NOIR

BOEN, RUSSIAN RIVER '16

#### CABERNET SAUVIGNON

RAMA BY MARIO BAZAN, NAPA VALLEY '15

*\*Please note that Wine Selection & Menu Items are subject to*

\* Served Raw, Or Contains Raw Or Undercooked Ingredients. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may Increase your Risk of Foodborne Illness, especially if you have certain Medical Conditions.

} Denotes Vegetarian Item . Split Plate Charge \$2 . Aa 4% surcharge will be added to every check to support San Jose living wages and other government mandated programs.