

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
Roasted Pears . Gorgonzola . 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
PHYLLO BAKED BRIE . Brandied Apples . Almonds | 15
LOBSTER GNOCCHI . Confit Tomato . Tarragon | 18

BISTRO SAMPLER | 22

- ☛ CALAMARI FRITTI . Artichoke . Peppers . Avocado Aioli
- ☛ LIL' WELLINGTONS . Mushroom & Short Rib Filling .
Red Wine Au Jus . Horseradish Cream
- ☛ FRIED SAMBUSAS (v) . Squash . Sunchoke . Feta Cheese
Mango Cilantro Chutney
- ☛ DEVILS ON HORSEBACK . Bacon Wrapped Medjol Dates
& Chorizo . Cracked Hazelnut . Balsamic Oil

ENTRÉE SELECTIONS

- SHORT RIB CASARECCE
Oyster & Shitake Mushrooms . Horseradish Crumble.
Fontina Cheese . Pickled Red Onion | 25
LEMON RICOTTA RAVIOLI (v)
Lemon Egg Pasta . Golden Raisin . Toasted Pinenuts .
Sautéed Kale . Lemon Brown Butter | 21
TWO WAY DUCK *
Roasted Breast . Confit Leg Vol au Vent . Red Sauerkraut
Pistachio Pistou . Citrus Grain Mustard Glaze | 35
CUBAN MOJO PORK *
Pork Tenderloin . Brussels Sprouts . Sweet Potato .
Bean Mole . Mojo Salsa | 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 SALMON
Lentils . Cauliflower Puree . Pomegranate Emulsion | 32
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
- LIL' WELLINGTONS
- FRIED SAMBUSAS (v)



COURSE TWO

ANY SOUP OR SALAD



COURSE THREE

Choice of One of the Following Entrees

- TWO WAY DUCK
 - BRAISED LAMB SHANK
 - LEMON RICOTTA RAVIOLI (v)
 - SHETLAND SALMON
 - PAN SEARED SCALLOPS
 - FILET MIGNON
- (surf & turf ... add \$10)*



COURSE FOUR

Choice of One of the Following Desserts

- MEYER LEMON 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 change*

* 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.