

KANU

Tapas

\$5 Each

Paired wines offered in Tasting Pour or Full Glass

***Homemade Mozzarella and Eggplant Tapenade**

Tomatoes, Roasted Garlic, Roasted Peppers, Sourdough Crostini, Balsamic Syrup, Basil
Maso Canali Pinot Grigio 2007, Italy 6|11

***Cider Steamed Mussels**

Local Cider, Shallots, Parsley, Mustard
Burgans Albariño, Rias Baixas 2007, Spain 6|11

Yukon Gold Gnocchi

Wild Mushrooms, Tomatoes, Tomato Sauce, Aged Parmesan
Cloudline Pinot Noir, Willamette 2007, Oregon 7|14

Penne and Many Cheeses

Artisan Cheese Sauce, Shallots, Parsley, Bacon, Truffle Oil
Knights Valley Chardonnay, by Peter Michael, Sonoma 2006, CA 8|16

Brandade

Crispy Cod and Potato Puree
Remoulade, Baby Greens and Lemon Vinaigrette
Chateau Lafayette Reneau Dry Riesling, Seneca Lake 2007, NY 5|9

***Grilled Shrimp**

Cocktail Sauce, Lemon Vinaigrette
Château Lamothe de Haux, White Bordeaux 2007, France 5|10

***Grilled Homemade Fennel Sausage**

Tomato, Roasted Pepper, Onion Ragout, Grilled Bread
Klinker Brick "Old Vines" Zinfandel, Lodi 2006, CA 6|12

House Cured and Smoked Salmon

Fingerlings, Crème Fraîche, Capers, Tomatoes, Shallots, Chives
Bonterra Chardonnay, Mendocino 2006, CA 5|9

***Curry Grilled Scallops**

Mango Chutney, Lentil Cracker
Chateau Lafayette Reneau Dry Riesling, Seneca Lake 2007, NY 5|9

Market Tapas

Soups and Salads

Market Soup

Priced Daily

Heirloom Tomato Salad

Cabernet Marinated Onions, Humboldt Fog Goat Cheese
-12-

Caesar Salad

Crisp Romaine, Classic Dressing, Crostini, Parmesan
-9-
With Grilled Chicken or Shrimp
-17-

Baby Greens

Mesclun Greens, Apples, Candied Walnuts, Blue Cheese and Maple Cider Vinaigrette
-9-
With Grilled Chicken or Shrimp
-17-

*Denotes Wellness Selections

Wood Fired Pizzas

Meaty Beefy Goodness

Homemade Pancetta, Sausage and Pepperoni

-15-

Margherita

Roasted Garlic, Mozzarella, Tomato, Basil

-12-

Market Pizza

Priced Daily

Entrees in all Sizes

Jumbo Lump Crab Cake

Whipped Yukon Potato, Vegetable Slaw

Beurre Blanc

-18/36-

Bonterra Chardonnay, Mendocino 2006, CA 5|9

Braised Boneless Beef Short Rib

Barbecue Braisage, Baked Beans

Vegetable Slaw, Cornbread

-14/28-

Finca Decero Malbec, Mendoza 2006, Argentina 7|13

Penne with Shrimp Scallops and Sausage

Spinach, Feta, Tomato, White Wine Sauce

-18/36-

Maso Canali Pinot Grigio, 2007, Italy 6|11

*Grilled Barbecue Salmon

White Miso Barbecue, Jasmine Rice Pilaf

Grilled Vegetables

-14/28-

Chateau Lafayette Reneau Dry Riesling 2007, NY 5|9

Grilled Beef Tenderloin

Vermont Sharp Cheddar Dauphinoise

Grilled Vegetables, Crispy Onions

Green Peppercorn and Bordelaise Sauces

-18/36-

Cabernet Sauvignon, Louis Martini, '06, Sonoma, CA 6|11

Large Plates

Rotisserie Chicken

Slow Roasted One Half Chicken,

Thyme Veloute, Cranberry Chutney

-24-

Bonterra Chardonnay, Mendocino 2006, CA 5|9

Cowboy Steak

Grilled Prime Aged Bone In Ribeye

Red Wine Sauce

-60-

Mount Veeder Cabernet Sauvignon, Napa 2005, CA 9|18

Kanu Seafood Platter

Jumbo Lump Crab Cake, Grilled Shrimp

and Grilled Scallops

Remoulade, White Wine Sauce, Tomato-Onion Ragout

-34-

Chateau Lamothe de Haux, White Bordeaux 2007, France 5|10

Kanu Crab and Filet

Grilled Petite Beef Tenderloin, Jumbo Lump Crab Cake

Red and White Wine Sauces

-36-

Cabernet Sauvignon, Louis Martini, '06, Sonoma, CA 6|11

Market Grill

Priced Daily

All Large Plates

*Accompanied By Seasonal Baby Vegetables
and Yukon Mashed or Roasted Fingerling Potatoes*