

# KANU

## Tapas

### **Tucker Farm Truffle Salt Fries**

Hand Cut Potatoes, Truffle Salt  
Malt Vinegar Aioli

-5-

*Samuel Smith Pale Ale, England 7*

### **\*Grilled Shrimp**

Cocktail Sauce, Lemon Vinaigrette

-9-

*Lucien Albrecht, Crémant d'Alsace  
Brut Rose, France 6|13*

### **\*Sake Steamed Mussels**

Sake, Saffron, Garlic Cream, Shallots  
Parsley, Tomatoes

-11-

*Burgans Albariño, Rias Baixas 2008  
Spain 5|10*

### **Panzanella Salad**

Vine Ripe Tomato, Buffalo Mozzarella  
Crispy Bread, Shallots, Basil  
White Balsamic Reduction

-10-

### **Foie Gras Potato Gnocchi**

Foraged Mushrooms, Porcini Jus  
Grana Cheese, Fresh Herbs, Truffle Oil

-13-

*Desierto Merlot, La Pampa 2005  
Argentina 5|10*

### **NY Maple BBQ Pulled Pork Sliders**

Vegetable Slaw, Cheddar Cheese

-6-

*Decero Malbec, "Remolinos Vineyard"  
Mendoza 2008, Argentina 6|12*

### **Seared Sesame Crusted Tuna**

Wakame Seaweed Salad, Truffle Tamari  
Vinaigrette, Wasabi Crème Fraiche

-10-

*Chateau Lafayette Reneau Dry Riesling  
Seneca Lake 2009, NY 5|9*

### **Pastrami Smoked Salmon Sandwich**

Flat bread, Tomato, Cucumber  
Caper Salsa, Dill, Crème Fraiche

-9-

*Château Lamothe de Haux  
White Bordeaux 2009, France 5|11*

### **\* Grilled Tandoori Scallops**

Tomato and Watermelon Salad  
Fresh Herbs, Chevre Coulis  
Micro Greens

-8-

*Chateau Lafayette Reneau Dry Riesling  
Seneca Lake 2009, NY 5|9*

### **Penne and Many Cheeses**

Artisan Cheese Sauce, Shallots, Parsley  
Bacon, Truffle Oil

-7-

*Bear Republic "Racer 5"  
India Pale Ale, CA 7*

### **\*Grilled Rabbit Sausage**

Tomato, Roasted Pepper, Onion Ragout  
Grilled Bread

-8-

*Klinker Brick "Old Vines" Zinfandel  
Lodi 2007, CA 6|12*

### **Kilcoyne Beef Carpaccio**

Sourdough Baguette, Braised Leeks  
Shiitake Mushrooms, Sundried Tomatoes  
Black Pepper, Aged Parmesan Aioli

-8-

*Dacu, Tempranillo,  
Ribera del Guadiana 2008, Spain 5|10*

### **\*Warm Smoked Rainbow Trout**

Shaved Fennel and Arugula Salad  
Capers, Tomato, Lemon Vinaigrette

-11-

*Ommegang, Belgian Style Witte Beer  
Cooperstown, NY 5*

# KANU

## Salads and Wood Fired Pizzas

### Caesar Salad

Crisp Romaine, Classic Dressing,  
Sourdough Crostini, Aged Parmesan  
-10-

### Baby Field Greens

Roasted Rainbow Beets, Sunflower Seeds  
Dried Cranberries, Goat Cheese  
Champagne Vinaigrette  
-10-  
*Salads available with Grilled Chicken or Shrimp*  
-17-

### Charcuterie Pizza

Homemade Pancetta, Sausage and Pepperoni  
-16-  
*Decero Malbec, "Remolinos Vineyard " Mendoza 2008,  
Argentina 6|12*

### Margherita Pizza

Roasted Garlic, Mozzarella, Tomato, Basil  
-13-  
*Klinker Brick "Old Vines" Zinfandel,  
Lodi 2007, CA 6|12*

## Entrees in all Sizes

### Grilled Beef Tenderloin

Pepper Jack and Sweet Onion Polenta Cake  
Grilled Vegetables, Crispy Onions, Foie Gras Veloute  
-29/38-  
*Mettler Family Cabernet Sauvignon,  
Lodi 2007, CA 6|12*

### Jumbo Lump Crab Cake

Mashed Tucker Farm Potatoes  
Roasted Corn and Red Pepper Salad, Beurre Blanc  
-27/38-  
*Bonterra Chardonnay, Mendocino 2008, CA 5|9*

### Kanu Crab and Filet

Grilled Petite Beef Tenderloin, Jumbo Lump Crab Cake  
Mashed Tucker Farm Potatoes, Beurre Blanc  
Bordelaise  
-36-  
*Mettler Family Cabernet Sauvignon  
Lodi 2007, CA 6|12*

### Tuna Two Ways

Seared Sesame Crusted Loin, Spicy Tempura Tuna Roll  
Wakame Seaweed Salad, Wasabi Tobiko  
Truffle Tamari Vinaigrette, Wasabi Crème Fraiche  
-36-  
*Chateau Lafayette Reneau Dry Riesling  
Seneca Lake 2009, NY 5|9*

### Roasted Rack of Boar

Whole Grain Honey Mustard Mashed Potatoes  
Glazed Rainbow Carrots, Crispy Leeks  
Au Poivre Sauce  
-32/40-  
*Dacu, Tempranillo  
Ribera del Guadiana 2008, Spain 5|10*

### \*Misty Knoll Chicken Saltimbocca

Prosciutto and Basil Wrapped Statler Chicken Breast  
Panzanella Salad, Chicken Jus  
-28-  
*Bonterra Chardonnay, Mendocino 2008, CA 5|9*

### Grilled New York Strip Skewers

Baby Field Greens, Cherry Tomatoes, Pickled Ramps  
Bleu Cheese, Porcini Bacon Vinaigrette  
-24/30  
*Abita "Turbo Dog" Dark Brown Ale, Louisiana 7*

### \*Blue Corn Meal Crusted Monk Fish

Salsa Veracruz, Saffron and Sundried Tomato Couscous  
Kalamata Olive Consommé  
-21/28-  
*Masso Canali, Pinot Grigio, Trentino 2008, Italy 5|11*

### Rendered Duck Breast

Creamy Herbed Polenta, Sautéed Arugula  
Crispy Parsnips, NY Maple Cumin Glaze  
-26/34-  
*Hazard Hill Shiraz, Western Australia 2006 5|10*

### Grilled Atlantic Salmon

Olive Oil Whipped Potatoes  
Arugula and Artichoke Salad  
Whole Grain Mustard Beurre Blanc  
-21/28-  
*Bonterra Chardonnay, Mendocino 2008, CA 5|9*

### Grilled Rack of Lamb

Five Spice Sweet Potato Puree, Asian Pear Slaw  
Green Peppercorn Soy Demi Glaze  
-26/34-  
*Klinker Brick "Old Vines" Zinfandel,  
Lodi 2007, CA 6|12*

### Market Harvest

Supporting Sustainable Local Agriculture  
Daily Farm, Cut, and Preparation  
-Priced Daily-