

# KANU

**-Welcome -**

**-All Selections Include Exquisite Wine Pairing Suggestion-**

## **Crispy Calamari**

Pickled Pepper Relish, Queso Fresco, Cilantro, Lemon Aioli

15

*Prosecco, Sorelle Bronca, Extra Dry, NV, Valdobbiadene, Italy 11*

## **Shrimp Cocktail**

Cucumber Gazpacho, Pumpernickel Crouton

15

*Champagne, Laurent-Perrier, La Brut Cuvee, France 16*

## **Duck Confit**

Papaya Chip, Confit Tomato, Mango-Apricot Jam

14

*Pinot Noir, Stafford Hill, "Holloran", 2015, Will. Valley, OR 14*

## **Fried Brussel Sprouts**

Chili-Lime, Bacon Aioli, Manchego

12

*Riesling, Boundary Breaks, "Ovid Line North", 2016, NY 10*

## **Crispy Pork Belly & Peach Salad**

Watercress, Radish, Honey Ginger Vinaigrette, Toasted Sesame

13

*Sangiovese, Lornano, Chianti Classico, 2013, Toscana Italy 13*

## **Baby Kale Caesar Salad**

Smoked Bacon Caesar Vinaigrette, Shaved Parm

13

*Chardonnay, Chevalier, 2016, Loire Valley, France 11*

## **Summer Beet Salad**

Rainbow Beets, Buffalo Milk Cheese, Watercress, Pistachio

15

*Rose, Finca Wolffer, 2017, Mendoza, Argentina 12*

Sous Chef – Paige Doran  
Sous Chef – Matt DeCicco

### **Grilled Half Chicken**

Heirloom Tomato and Arugula Panzanella, Garlic and Pea Puree, Lemon

32

*Pinot Noir, Stafford Hill, "Holloran", 2015, Willamette Valley, OR 14*

### **Ribeye Filet**

Garlic Mash, Heirloom Tomato Duxelle, Arugula Pesto

47

*Cabernet, Catena, 2015, Mendoza, Argentina 14*

### **Cioppino**

Clams, Mussels, Seared Grouper, Crispy Potato, Heirloom Tomato  
Chili Flake, Cilantro Lime Broth

34

*Rose, Finca Wolffer, 2017, Mendoza, Argentina 12*

### **10oz Bone-In Veal Chop**

Roasted Brussel Sprouts, Spiced Carrot Puree  
Sun Dried Tomato Demi

46

*Sangiovese, Lornano, 2013, Chianti Classico, Toscana, Italy 13*

### **Seared Grouper**

Roasted Fennel and Artichoke Risotto, Blood Orange Gastrique

43

*Sauvignon Blanc, Mount Nelson, 2016, Marlborough, New Zealand 13*

### **16 oz Lodge T-Bone**

Roasted Fingerling Potato, Romanesco Cauliflower, Herb Butter

46

*Zinfandel, Ancient Peaks, 2015, Paso Robles, CA 12*

### **Caprese Pasta**

Cavatapi, Rose Marinara, Basil, Mozzarella

21

Add Grilled Chicken 7

*Chardonnay, The Hess Collection, 2016, Napa Valley, CA 14*

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For your convenience, gratuity may be added to parties of six or more and checks that are split

\*Consuming raw or undercooked meats, poultry, eggs & shellfish may pose certain health risks\*

Prices and vintages of our wine selections are subject to change

