

THE *Bistro*

AT



**VINEYARD**  
COMMONS

*Winter 2010*

## Dinner Entrees

All entrées served with our seasonal house salad

### **Eight Hour Braised Beef Short Ribs** 19

Roasted Pearl Onions, Parsnip Mousse, Gremolata Jus and Parsnip Hay

### **Olive, Tomato and Goat Cheese Chicken Roulade** 17

Preserved Lemon Polenta Cake and Herbed Chicken Jus

### **Slow Roasted Lamb Ragout** 16

Tomato Tagliatelle Pasta, Herbs and Parmigiano Reggiano

### **Chef's Market Seafood Dish** MP

Prepared with Locally Selected Ingredients

### **Shrimp and Scallop Jambalaya** 17

Smoked Andouille Sausage and Rice Pilaf

### **Trio of Moulard Duck** 20

Fennel Pollen Seared Breast, Duck Leg Rilette And Brandied Foie Gras Torchon Wild Mushroom Bread Pudding and Dried Fig Demi-Glace

### **Grilled Six Ounce Hanger Steak** 18

Garlic-Thyme Potato Gratin and Worcestershire Butter

## Light Fare Dishes

Sandwiches served with Bistro Greens & Seasoned Fries

### **The Bistro's Lamb Burger** 11

Feta Cheese, Harissa Aioli and Spinach on Grilled Ciabatta

### **Asian Spinach and Soba Noodle Salad** 10

Julienned Vegetables, Toasted Cashews, Crisp Wonton and Sesame-Soy Vinaigrette  
*Add Grilled Chicken or Salmon* 3

### **Caesar Salad** 9

Crisp Romaine Hearts, Ciabatta Croutons, Parmigiano Reggiano and Caesar Dressing  
*Add Grilled Chicken or Salmon* 3

### **Grilled Six Ounce Angus Beef Burger** 9

Lettuce, Tomato, and Onion on a Toasted Brioche Roll  
*Add Cheese or Bacon* 1

### **Warm Black Forest Ham and Brie** 9

Served on Baked Ciabatta with Hummingbird Ranch's Buckwheat Honey and Whole Grain Mustard

### **Grilled Flat Breads** 9

Roasted Vegetable and Mozzarella or Roasted Shallot, Goat Cheese and Herb Served with Preserved Lemon-Arugula Salad

Items subject to change due to seasonal availability

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## *Desserts*

**\$6**

**Local Apple and Cranberry Cobbler**  
Vanilla Bean Ice Cream

**Chocolate Pot du Crème**  
Grand Marnier Chantilly

**Raspberry and White Chocolate Cheesecake**  
Graham Cracker Crust and Chambord Sauce

**Arborio Rice Pudding Parfait**  
Candied Pistachios and Apricot Gastrique

**Seasonal Ice Creams and Sorbet**  
Ask your server about today's selections

**Chef's Selection of Local Cheeses**  
Served with Toasted Baguette  
And Appropriate Accompaniments  
\*Market Price



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Executive Chef Chris Diesing

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[www.TheBistroatVineyardCommons.com](http://www.TheBistroatVineyardCommons.com)