

# Tapawingo

Tuesday, June 10, 2008

*“Ponder well on this point: the pleasant hours of our life are all connected by a more or less tangible link, with some memory of the table.”*

## Amuse Bouche

Roasted yellow beet soup, smoked shiitake, Humboldt Fog cheese

## First Dishes

Bolt Farm asparagus soup, grilled trumpet mushrooms, white asparagus, shaved manchego 13

Pan-seared foie gras, strawberry-rhubarb compote, brioche, smoked almonds, bacon caramel 20

Werp Farm greens, cucumber, carrot, crisp artichokes, red bell pepper, pickled red onion, Parmigiano-reggiano, white balsamico 10

Local green and white asparagus salad, prosciutto, warm brie, lemon-tarragon dressing, 18-year old Blis sherry 14

Grilled gulf shrimp, avocado, summer bell peppers, garlic, mango, ancho jam 16

Parmesan gnocchi, fennel and basil sausage, preserved lemon, fiddlehead ferns, prosciutto de Parma 10

House cured and smoked Scottish salmon, ginger, scallion, radish, carrot, avocado and orange 13

Pappardelle pasta, Italian black summer truffles, fava beans, rabbit 17

## Principal Dishes

Bacon-wrapped Aspen Hill rabbit loin, French green lentils, root vegetables, broccoli rabe, fennel, pickled ramps, shallot jus 34

Harissa-coated rack of lamb, couscous with fava beans, artichokes, bok choy, spiced lamb jus 42

Seared East Coast day boat scallops and gulf shrimp, coconut basmati rice, cauliflower, broccoli rabe, mango red curry 33

Olive oil poached Atlantic halibut, grilled porcinis, bacon, fava beans, fingerling potatoes, wild mushroom consommé, English peas 32

Wild Striped Bass, artichokes, candied garlic, baby spinach, haricot vert, basque olives, summer truffles, saffron pepper sauce 35

Ricotta pierogi, wild mushroom sauce, fiddleheads, peas and artichokes 24

Bacon-thyme Davis Creek filet of beef, molasses veal reduction, spring succotash, local shiitakes, parmesan potatoes 38

*Tapawingo's summer lunches begin June 24, Tuesday through Saturday  
Artwork presented in our dining room by local artists, is available for purchase*

Executive Chef Raymond Kusmack    Chef de Cuisine Tommy Kaszubowski  
Owner Chef Harlan Peterson  
Website: [www.tapawingo.net](http://www.tapawingo.net)

*Ask your server about menu items that are cooked to order.*

*Consuming undercooked meats or eggs may increase your risk of food borne illness.*