



AMELIA'S

PRIX FIXE MENU

FAMILY STYLE APPETIZERS

-for the table-

-SLOW ROASTED CARROTS- (GF, VG)

Whipped Tahini, Spring Onion Zhug, Pistachio Dukkah

-HUMMUS & FLATBREAD- (VG)

Paprika, Chimichurri, Horno Bread, Za'atar, Pine Nuts

-WOOD FIRED EMPANADAS-

*Ground Beef, Potatoes, Green Olives,
Mama Lil's Peppers, Fontina, Chimichurri Aioli*

SALADS

-choice of-

-WILD ARUGULA SALAD (GF)

*Macerated Strawberries, Goat Cheese, Pickled Shallot,
Poppy Seed Brittle, Vincotto*

-CRISPY BLACK RICE SALAD (GF, VG)

*Cucumber, Radish, Snap Peas, Asparagus,
Green Goddess, Sunflower Seeds*

-LEMONY KALE SALAD (GF)-

Grana Padano, Lemon, Olive Oil, Pine Nuts

ENTRÉES

-choice of-

-*CAMPFIRE ATLANTIC SALMON

*Artichoke Gratin, Smokey Kale,
Gruyere, Yuzu Butter, Salmon Roe*

-SPRING TAGLIATELLE VERDE

*Sauteed Ramps, English Peas,
Pea Tendrils, Pecorino Romano, Lemon*

-SACCHETTI "LITTLE PURSES"

*Ground Spring Lamb, Aleppo Chili, House-Made Labne,
Green Garbanzo Beans, Mint, Sumac*

-*SPATCHCOKED SEARED QUAIL (GF)

*Roasted Asparagus, Miso Radish,
Marinated Soft Quail Eggs, Hibiscus BBQ Glaze*

-*8 OZ WOOD GRILLED FILET MIGNON (GF)

*Wood Roasted Asparagus,
Lemon & Duck Fat Roasted Potatoes, Bordelaise*

DESSERTS

-choice of-

-STRAWBERRY RHUBARB COBBLER-

Pistachio, Vanilla Ice-Cream

-RUM RAISIN BREAD PUDDING-

Rum Soaked Golden Raisins, Maple Crème Anglaise

-FLOURLESS CHOCOLATE TORTE-

White Chocolate Ganache, Passion Fruit, Sea Salt

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness