

## OUR RELISHES

6 EACH • 17 TASTING PLATTER

CELERY ROOT SLAW salsa verde aioli  
EGGPLANT pine nuts, currants, cinnamon  
FENNEL orange, bottarga, bread crumbs  
PEPERONATA capers, oregano

## HEARTH

OCTOPUS BAGNA CAUDA 13  
garlic, oregano, lemon  
WARM COW'S MILK RICOTTA 10  
horseradish, truffle oil

## CURED MEATS

7 EACH • 19 TASTING PLATTER

### ARTISAN

LA QUERCIA PROSCIUTTO

### HOUSE MADE

SMOKED MORTADELLA  
SALAME SORRENTO  
RABBIT PATE  
COUNTRY PATE  
SALAME TOSCANO



The Bourbon Red turkey was developed by J.F. Barbee and named for Bourbon County in Kentucky's Bluegrass Region where it originated in the late 1800's and 'Red' for the rich, chestnut color of the plumage. The Bourbon Red variety was recognized by the American Poultry Association in 1909 and was ambitiously selected and promoted for traits, including a conformation with a heavy breast and richly flavored meat. The Bourbon Red was an important commercial variety through the 1930s and 1940s, however, it declined in popularity as it was unable to compete with the broad breasted varieties. Since 2002, renewed interest in the biological fitness, survivability, and superior flavor of the Bourbon Red has captured consumer interest.

This holiday season, thousands of Americans will forgo their normal Large White commercial turkey to enjoy a different kind of bird. "Heritage" turkeys are enjoying a culinary comeback. Thanks to the joint efforts of breed conservationists, farmers and a movement called Slow Food, demand for heritage turkeys is on the increase, although, it is a unique partnership with consumers that is catapulting heritage turkeys to the attention of food lovers nationwide.

As one of the only domesticated animals to originate in North America, preservation of the rare heritage turkey breeds is like preserving a historical building or rare document. It's a piece of American history!

- Kathy Wheeler, Star Farm, Hardyville, KY

## STARTERS

PUREE OF CELERY ROOT SOUP  
apple mostarda, rabbit liver toast 8  
CHICKPEA & COUNTRY HAM FRITTERS  
treviso salad, olives, grain mustard crema 9  
'GRATEFUL GREENS' MIXED LETTUCES  
red wine vinaigrette, pecorino 8  
ARUGULA SALAD  
roasted butternut squash, cranberry dressing,  
pumpkin seeds, ricotta salata 9  
YELLOWFIN TUNA CRUDO  
blood orange, horseradish, sorrel, sunchokes 13  
ROASTED BEET SALAD  
pickled carrots, goat cheese, pistachio, smoked  
tomato vinaigrette 10

## PASTA

HAND ROLLED PENNE  
tomato sauce, basil, ricotta salata 16  
RABBIT CONFIT RISOTTO  
shishito peppers, fontina, hazelnuts, agrumato 21  
RICOTTA CAVATELLI  
braised lamb ragu, pearl onion, mint gremolata 18

## MAIN COURSE

PAN ROASTED COHO SALMON  
peasant potatoes, radishes, red wine butter 24  
SAUTEED POMPANO  
roasted cauliflower, pepitas, shaved apple,  
& celery root 26  
PAN ROASTED DIVER SCALLOPS  
caramelized spaghetti squash, 'piccata' sauce 28  
SMOKED HERITAGE TURKEY  
*dark meat upon request*  
turkey & fig dressing, Tuscan green beans,  
sweet potato puree 26  
BRAISED LOCAL GOAT  
goat & pork sausage, lovage salad, ricotta 24  
PAN ROASTED PORK CHOP  
cannellini beans, turnip greens, apple marmalade 26  
KENTUCKY BISON BURGER  
smoked bacon, tillamook cheddar, jezebel sauce 15  
SABA GRILLED SKIRT STEAK  
butternut squash 'farrotto', watercress, walnuts,  
gorgonzola 29

## SIDES

6 EACH

WEISENBERGER GRITS  
parmigiano, Tuscan olive oil  
BRUSSELS SPROUTS  
pancetta, vermouth, dried cranberries  
CHEDDAR SCALLION CORNBREAD  
marrow butter

MICHAEL PALEY- CHEF  
thanksgiving 2008

WE ARE SERVING HERITAGE BREED BOURBON RED AND BLACK SPANISH TURKEYS

THANK YOU TO THE FOLLOWING FOR PROVIDING OUR BOURBON RED TURKEYS  
TALLGRASS FARM(MAYO, KY) • STAR FARM(HARDYVILLE, KY)