

# RED NEWT BISTRO - CHEF'S MENU

STARTING MAY 2nd, 2012

---

## 100% LOCAL EGG PASTA RAVIOLI

smoked cheddar, pulled roasted chicken, lovage cream, muranda asiago provolone, pea shoots  
- red newt cellars 2008 dry riesling reserve -

## BISTRO SALAD

local greens, new york strip steak, hard boiled duck eggs, creamy whole grained mustard vinaigrette  
- shalestone 2010 pinot noir -

## PAN-SEARED SEA SCALLOPS

asparagus butter, verjooz glaze, rosé risotto  
- heart & hands 2010 riesling hobbit hollow vineyard -

## - RASPBERRY "CIRCLE" RIESLING SORBET -

## GRILLED BEEF TENDERLOIN

flash-grilled tenderloin medallion, ramp pesto potatoes, tomato sauce  
- red newt cellars 2007 cabernet franc sawmill creek vineyards -

## RHUBARB CHEESECAKE

local rhubarb, cream cheese, sweet cornmeal crust, maple syrup

chef's menu is available as a five course meal for the entire table - 65/person  
allow us to pair wines with each course - 20/person ("half glass," four courses)

*select items may be ordered individually: ravioli 12, scallops 21/28, beef 23/30*

---

## APPETIZERS

**100% local quiche** - farmer ground flour, all butter crust, eggs, cream, cheese, fresh herbs, greens 8

**flx sausage & cheese plate** - local sausage and cheeses, housemade condiments, micro greens, bread & crostini 12

**100% local egg pasta ravioli** - smoked cheddar, pulled roasted chicken, lovage cream, pea shoots 12

**bistro salad** - local greens, new york strip steak, hard boiled duck eggs, creamy whole grained mustard vinaigrette 14

**salon salad** - local spring greens, carrots, onions, garlic, quinoa, white beans, verjooz vinaigrette, croutons 7/11

**soup of the day** 3/5

## COMFORT ENTRÉES - 14

*all entrées include your choice of soup or salad to start*

**red newt gyros** - roasted shaved lamb, housemade pita, greens, roasted garlic tzatziki

**fish tacos** - grilled mahi mahi, bean spread, cilantro micro greens, housemade salsa, sour cream

**pork burrito** - spring rhubarb bbq, greens, cheddar, white onion jam

**flx pizza** - select one of the following pizzas:

• ramp pesto, chèvre, provolone

• red sauce, smoked ham, provolone, fresh herbs

• bolognaise & provolone

## DINNER ENTRÉES

**sausage stuffed pork tenderloin** - soft vegetable grits, local honey demi-glace 27

**stuffed, oven-roasted organic chicken breast** - chèvre, canadian bacon, ramp pesto potatoes 26

**sustainably grown fish of the day** - verjooz, spinach, garden herbs, white wine broth 29

**egg pasta roulade** - oven-roasted vegetables, ricotta, cream cheese, housemade egg pasta, muranda asiago provolone, tomato sauce 18



LUNCH DAILY - noon to 4pm, DINNER WEDNESDAY - SUNDAY - 5pm to 9pm

RED NEWT CELLARS | 3675 tichenor road, hector, ny 14841 | reservations online at WWW.REDNEWT.COM or by phone 607-546-4100

*food ingredients from local producers*