

RED NEWT BISTRO - TASTE THE FINGER LAKES

STARTING JULY 11th, 2012

100% LOCAL EGG PASTA RAVIOLI

farmer ground flour, eggs, kuyahoorra cream cheese, garlic, lively run cayuga blue, blueberry compote
- lakewood vineyards 2009 leMBERger -

FLX CAESAR SALAD

local greens, eggs, sunflower oil, verjooz, muranda colby jack, garden herbs, croutons, grilled chicken, summer vegetables
- red newt cellars 2008 pinot gris curry creek vineyards -

PAN-SEARED LOCAL OCEAN BRONZINO

basil pesto, tomatoes, pickled shiitakes, polenta
- red newt cellars 2010 riesling sawmill creek vineyards -

FLX RIESLING ICE

circle riesling, sugar, verjooz, lemon thyme

AUTUMN'S HARVEST GRILLED BEEF TENDERLOIN

flash-grilled tenderloin medallion, local smashed potatoes, garlic scape butter
- red newt cellars 2010 viridescens -

BLUEBERRY CHEESECAKE

local blueberries, kuyahoorra cream cheese, lavender shortbread crust

tasting 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)

APPETIZERS

soup of the day 3/5

flx sausage & cheese plate - housemade condiments, micro greens, bread & crostini 12

100% local egg pasta ravioli - kuyahoorra cream cheese, fresh garlic,
lively run cayuga blue, blueberry compote 11

kenton's brie stuffed, bacon wrapped meatball - autumn's harvest beef,
roasted garlic, hickory smoked bacon 9

flx caesar salad - local greens, eggs, sunflower oil, muranda colby jack,
verjooz, garden herbs,
croutons, pulled chicken, grilled summer vegetables 8/12

salon salad - local greens, carrots, onions, fresh garlic, quinoa, white beans,
white wine vinaigrette, croutons 6/9

flx "summer" pizza - cold-pressed canola oil, fresh garlic, tomatoes,
muranda colby jack, basil pesto 10

DINNER ENTRÉES

grilled, cider-brined pork loin chop - sweet cherry chutney, soft vegetable polenta 27

bacon wrapped pasture raised chicken breast - stuffed with raspberry cream cheese, flx smashed potatoes 27

pan-seared, local ocean bronzino - basil pesto, tomatoes, pickled shiitakes, polenta 28

"beef on beef" - grilled autumn's harvest strip steak, braised pulled brisket, cabernet demi-glace, flx smashed potatoes 29

flx vegetable manicotti - grilled vegetable, ricotta, muranda british cheddar, housemade red sauce, side salon salad 22



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