

RED NEWT BISTRO - TASTE THE FINGER LAKES

STARTING SEPTEMBER 5TH, 2012

100% LOCAL EGG PASTA RAVIOLI

farmer ground flour, eggs, kuyahoorra cream cheese, garlic, butternut squash, preserved cherry butter, pittsford dairy cream
- shalestone vineyards 2010 pinot noir -

FLX FALL SALAD

local greens, caramelized apples & onions, beets, muranda green onion cheddar morsels, creamy roasted garlic dressing
- red newt cellars 2008 gewürztraminer curry creek vineyards -

NYS SMOKED FISH

delaware delicacies smoked trout & freshwater eel, celeriac slaw, crostini, fresh bread
- lamoreaux landing wine cellars 2011 riesling red oak vineyard -

APPLE GEWÜRZTRAMINER ICE

gewürztraminer, red jacket fuji apple juice, sugar, verjooz

SHIITAKE MUSHROOM DUSTED RIBEYE

grilled ribeye steak, ribeye meatloaf, soft white grits, red onion thyme gravy
- red newt cellars 2010 cabernet franc glacier ridge vineyards -

VERJOOZ GLAZED CHEESECAKE

kuyahoorra cream cheesecake, fall fruit compote, cornmeal 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 charcuterie plate - autumn's harvest sausage, housemade pâté, flx cheeses, pickled condiments, micro greens, crostini & fresh bread 18

100% local egg pasta ravioli - farmer ground flour, eggs, kuyahoorra cream cheese, garlic, butternut squash,
preserved cherry butter, pittsford dairy cream 11

country pâté plate - housemade pork pâté, salon dressed greens, pickled condiments, whole grain mustard, crostini & fresh bread 10

flx fall salad - local greens, caramelized apples & onions, beets, muranda green onion cheddar morsels, creamy roasted garlic dressing 8/12

salon salad - local greens, carrots, onions, fresh garlic, quinoa, white beans, verjooz vinaigrette, croutons 6/8

lively run pizza - sunflower oil, roasted garlic & red onion spread, chèvre, tomatoes 10

flx cheese plate - housemade spread, pickled condiments, crostini & fresh bread 12

chèvre gnocchi - hand rolled chèvre pasta, sunflower & peashoot pesto, muranda blue cheese sauce 14

DINNER ENTRÉES

pork "mixed grill" - tenderloin, sausage, baby back ribs, soft white grits, seasonal vegetable 28

pastured raised chicken breast - stuffed with cornbread, currant glaze, caramelized bacon, bistro potatoes, seasonal vegetable 26

housemade pappardelle pasta & meatballs - handcut pasta, apple sausage meatballs, cider cream sauce,
muranda red buddy cheese, seasonal vegetable 25

pan-seared duck breast & duck sausage - peach cherry sauce, bistro potatoes, seasonal vegetable 28

"rib on rib" - grilled autumn's harvest ribeye, ribeye meatloaf, soft white grits, red onion thyme gravy, seasonal vegetable 29

roasted vegetable soufflé - oven roasted vegetables, potatoes, muranda aged cheddar, pinto beans, soft white grits 24



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