

# V. MERTZ

JULY 2010

DINNER MENU

## FIRST PLATES

### DAYBOAT SCALLOP 13

*Cucumber, Cantaloupe, Daikon, White Soy*

### “MAJINOLA” WAGYU SHORTRIB 15

*Petite Onion, Jicama, Husk Cherry*

### HEIRLOOM TOMATO 12

*Basil Trio, Mozzarella, “Las Brisas” Olive Oil*

### SONOMA GRADE “A” FOIE GRAS 14

*Peach, Almond, Red Wine*

## SALAD OR SOUP COURSE

### VICHYSOISE 10

*Potato, Leek, Truffle, Tarragon*

### GARDEN SALAD 10

*Thumbelina Carrot, Scarlet Turnip, Zucchini, Lemon Verbena*

## ENTRÉES

### WILD HAWAIIAN WALU 26

*Heirloom Tomato, Celery, Spring Onion, Flageolet*

### OREGON NATURAL LAMB CHOPS 39

*Apricot, Cauliflower, Gnocchi*

### SALMON 28

*Golden Raisin, Fennel, Leek, Walnut*

### BEEF TENDERLOIN 38

*Savoy Cabbage, Blackberry, Red Beet, Fingerling Potato*

### V. MERTZ PEPPERSTEAK 38

*Brandy Cream, Roasted Potato, Vegetable Ragout*

### “MAJINOLA” WAGYU STRIPLOIN 54

*Served with Peppersteak or Tenderloin Accompaniments*

*Organic Produce Grown by Bloomsorganics in Crescent, Iowa – Rebecca Bloom, Owner / Grower*

2010 James Beard Award Semifinalist: Outstanding Wine Service

2000 – 2010 Wine Spectator: Award of Excellence ♦ 2004 – 2009 Wine Enthusiast: Award of Unique Distinction

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