

# RED NEWT BISTRO - CHEF'S MENU

STARTING FEBRUARY 9TH, 2012

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*rye flour ravioli filled with beets, ricotta, mascarpone, caraway, nutmeg, cabernet franc reduction, parmesan*  
*- red newt cellars 2009 riesling davis farms vineyard -*

*baby bok choy, apples, radishes, black tea cheese, carrot ginger dressing*  
*- red newt cellars 2009 riesling laboma vineyards -*

*scallops & pork belly, bourbon risotto, oven roasted vegetables*  
*- red newt cellars 2010 pinot noir -*

*- cranberry sorbet -*

*beef tenderloin seared in a dark beer & black bean sauce served with hand-cut, herbed wedge fries*  
*- red newt cellars 2010 viridescens -*

*white chocolate hazelnut cheesecake*

*chef's menu is available as a 5 course meal for the entire table - 65/person*  
*wine pairings - allow us to pair wines with each course - 20/person ("half glass," four courses)*

*select items may be ordered individually as small or large plates: ravioli - 8/12, salad - 8/12, scallops - 19/27, sorbet - 5, beef - 22/32, dessert - 7*  
*Vegetarian, vegan, and gluten-free alternatives are usually available. Inquire with your server.*

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## APPETIZERS

\***cheese plate** - (3) types of cheese, olives, condiment, housemade bread & crostini - 12

\***rye flour ravioli** - filled with beets, ricotta, mascarpone, caraway, nutmeg, cabernet franc reduction, parmesan - 12

\***crab cake & sticky rice** - saffron aioli, micro greens - 12

\***caramel bacon lollipops** - served with salon salad - 9

\***salon salad** - local organic greens, white beans, artichoke hearts, carrots, quinoa, croutons, white wine vinaigrette - 7/11

\***bistro salad** - baby bok choy, apples, radishes, black tea cheese, carrot ginger dressing - 8/12

\***soup of the day** - cup or bowl - 3/5

**little newts** - 8



*served with smiley fries, apple sauce and a cookie*

newt tails

mac & cheese

cheese pizza

## COMFORT ENTRÉES - 14

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

\***meatloaf casserole** - pasture raised beef meatloaf, scalloped potatoes baked on top, creamed spinach, hard-boiled egg, red-eye gravy

**rosemary & garlic cheese pizza** - rosemary pizza dough, roasted garlic spread, provolone, parmesan

\***chicken turnover** - flaky pastry crust, roasted chicken, onions, garlic, fresh herbs, spicy tomato sauce

\***quesadilla** - finger lakes vegetables, gootessa pepperjack, micro cilantro, mole sauce, salsa

## DINNER ENTRÉES

*all entrées served with dry-spiced, oven roasted root vegetables*

\***pork chop** - turnip kraut, mashed russet & cauliflower, juniper butter - 28

**crab stuffed shells** - lump & backfin crab, ricotta, parmesan, spicy tomato sauce - 24

**beef tenderloin** - seared and slow cooked in a dark beer & black bean sauce served with hand-cut, herbed wedge fries - 22/32

\***scallops & pork belly** - bourbon risotto - 19/27

\***pan seared halibut** - leeks, sundried tomatoes, basil pesto, orzo & rice blend - 19/28

\***organic chicken breast** - spinach, white wine cream, mushrooms, pistachios, bourbon risotto - 25

\***potato, white bean & quinoa torta** - sautéed spinach, leeks, artichoke hearts - 23

**barbeque shrimp & polenta** - grilled peppers & onions, housemade barbeque, cheddar polenta wedges - 24



LUNCH DAILY - noon to 4pm, DINNER THURSDAY - SATURDAY - 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*