

# Spring 2009

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## Appetizers

Steamed Mussels in Chardonnay, leeks and Garlic, toasted Herb Crostini -9

Duck and Cilantro Spring Roll over Mixed Baby Greens,  
Pickled cucumbers and Ginger Soy Vinaigrette -8

Sesame Seared Scallops with an Asian Slaw, crispy wonton and Wasabi  
Cream -12

Goat Cheese and Wild Mushroom stuffed homemade Ravioli with  
toasted Pine Nuts, Portabellas and Summer Truffle Butter -8

## Salads

Romaine Heart and classic Caesar Dressing topped with Parmesan Reggiano,  
toasted Garlic Croutons and Applewood Smoked Bacon-8

1587 House Salad with Fresh Fruit, roasted Tomato, aged White Cheddar,  
Balsamic Reduction and Virgin Olive Oil -7

Pecan crusted fried Goat Cheese Medallion over a Mixed Green Salad tossed  
with Mango Vinaigrette, Dried Cherries and toasted Sunflower Seeds -9

## Entrees

Pan seared Sea bass over herb and Parmesan cheese polenta cake with baby  
organic carrots, sauté of Broccolini, artichokes and pearl onions over a sweet  
roasted corn sauce -24

Rubbed 8oz Pork Loin, char-grilled with a White Cheddar-Chive Potatoe  
Croquette, Pearl Onions, Asparagus and “Red Eye Gravy” -18

Grilled Local Tuna Steak with White Bean Ragout, herb roasted Roma  
Tomatoes, Basil Pesto, Preserved Lemon and baby green Salad -22

Pepper grilled Beef Tenderloin over Gorgonzola Risotto, fire roasted  
Vegetables, finished with a rich Balsamic Demi Glace, fried Onions  
and Smoked Sea Salt -29

Pan-Seared Salmon with “Summer Succotash” may peas, local butter beans,  
white corn, asparagus, roasted red peppers and herb vinaigrette -19

Seared and Roasted Duck Breast over Fingerling Potatoes, Mushrooms,  
Onions and a sauté of Spinach, finished with an Orange Rosemary Reduction  
-24

**We offer a full Vegetarian Menu. Just Ask Your Server.**