

APPETIZER

Cheese * | \$4 each

Landaff Creamery – raw cow's milk, VT

Cowgirl Creamery Mt. Tam – organic, pasteurized cow's milk, CA

Rogue Creamery Crater Lake Blue – raw cow's milk blue, OR

Upland's Cheese Co. Pleasant Ridge Reserve – raw cow's milk, WI

Sally Jackson Cheese – raw goat's milk, WA

Hidden Springs Bad Axe – pasteurized sheep's milk, WI

Oysters * | \$2, \$11, \$20

classic mignonette, ELEVEN hot sauce

Littleneck Clams | \$10

lime, red peppers, Serrano chilis, cilantro, scallion

Yellowtail Sashimi * | \$12

lemon miso, cucumber, radish, spicy soy

Spicy Tuna Tartare * | \$12

edamame, wasabi, kumquat, sesame tuile

Roasted Squash Ravioli | \$9

walnut-ginger brown butter, shallot confit, apple, Bear Flag dry jack

Smoked Lamb Taco | \$9

pumpkin-masa cake, tomatillo salsa, goat cheese, refried lentils

Jumbo Lump Crab Cake | \$11

butternut squash, celery root, parsley butter

Shrimp & Grits | \$11

bacon, braised greens, scallion-lager sauce

Sea Scallops * | \$11

avocado, frisee, romaine, orange, chorizo vinaigrette

SOUP & SALAD

Three Sisters Farm Mesclun Greens | \$9

Banyuls vinaigrette, radish, Cowgirl Creamery Mt. Tam

Three Greens | \$9

radicchio, arugula, frisee, creamy goat cheese dressing, roasted sweet peppers

Duck Tasso Salad | \$9

endive, pear, cider vinaigrette, Shagbark hickory nuts, Maytag Blue cheese

Warm Roasted Beet Salad | \$9

Fuji apple, watercress, Pleasant Ridge Reserve, pepitas, brioche, molasses vinaigrette

Mushroom Soup | \$8

duck, brioche, butternut squash

Smoked Seafood Chowder | \$9

Chatham cod, rock shrimp

ENTREE

Seafood Tasting * | \$34

jumbo lump crab cake, shrimp & grits, salmon

Chatham Cod | \$28

rock shrimp risotto, mushrooms, leeks, lobster reduction

Wild Striped Bass * | \$29

hot Italian sausage, mussels, cous cous, sun-dried tomatoes, caperberries

Tuna * | \$28

greens, cauliflower, shiitake mushrooms, cucumber, radish, kimchee

Salmon * | \$28

fennel, celery root, Yukon gold potatoes, Brussels sprouts, blood orange, caper vinaigrette

Gnocchi | \$19

peppers, mushrooms, tomatoes, rapini, basil, Parmigiano Reggiano

Chicken | \$24

breast, braised leg risotto, Swiss chard, thyme jus

Pork | \$26

Napa cabbage, bacon, Yukon gold potatoes Lyonnaise, apple, mustard seed

Elysian Fields Farm Lamb | \$34

buttermilk polenta, Brussels sprout leaves, cauliflower, golden raisins, sage, vin cotto

Prime NY Strip Steak | \$43

potato-goat cheese pierogi, spinach, caramelized onion jus

Beef Tenderloin | \$38

fingerling potatoes, squash, shallots, mushrooms, red wine jus

FEATURED WINES

2008 Graffigna *Centenario* Pinot Grigio | \$12

San Juan, Argentina

2008 Condes de Albarei Albarino | \$14

Rias Baixas, Spain

2005 Navarro Correas *Coleccion Privada* Bordeaux-Style Blend | \$9

Mendoza, Argentina

2006 Bogle *Phantom* Zinfandel Blend | \$16

Dry Creek Valley, Sonoma County, California

2006 Graffigna Malbec *Grand Reserve* | \$16

San Juan, Argentina

CHEF'S TASTING MENU

| \$45 (Wine pairing additional \$25)

Yellowtail Sashimi *

lemon miso, cucumber, radish, spicy soy

2005 Chateau Ducla Bordeaux Blanc Entres-Deux-Mers, Bordeaux, France

Salmon *

fennel, celery root, Yukon gold potatoes, Brussels sprouts, blood orange, caper vinaigrette

2007 Domaine Talmard Macon-Chardonnay, Burgundy, France

Elysian Fields Farm Lamb

buttermilk polenta, Brussels sprout leaves, cauliflower, golden raisins, sage, vin cotto

2006 Bogle Phantom Zinfandel Blend, Dry Creek Valley, Sonoma County, California

or

Chatham Cod

rock shrimp risotto, mushrooms, leeks, lobster reduction

2003 Palacio Glorioso Rioja Reserva Tempranillo, Rioja, Spain

Pineapple Crepes

coconut rice pudding, frozen lemon yogurt, candied ginger, lime

10 yr Croft Fine Tawny Porto, Portugal

CHEF'S VEGETARIAN TASTING MENU

| \$45 (Wine pairing additional \$25)

Soup & Salad

butternut squash soup, romaine, watercress, sweet onion vinaigrette, Manchego cheese

2007 Reichsrat Von Buhl Armand Kabinett Riesling, Pfalz, Germany

Beets

apple, pea tendrils, pumpkin seeds, crispy goat cheese

2007 Domaine Talmard Macon-Chardonnay, Burgundy, France

Carrot Risotto

endive, celery, turnips, rapini pesto

2006 Graffigna Malbec Grand Reserve, San Juan, Argentina

Pineapple Cake

caramel chantilly, ginger, lime

2005 Royal Tokaji 5 Puttonyos, Hungary

As an integral part of ELEVEN's mission to provide an exquisite fine dining experience we pursue the freshest and highest quality seasonal ingredients. In this pursuit, we rely on a phenomenal group of local farmers, as well as incredible producers from around the country. This enables us to provide you, our guest, with an unparalleled culinary experience.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.