

# zhopewell bistro



## november 2011 menu

### appetizers

- duck spring rolls** greens, radish, sweet & sour sauce 9  
**bolognese** house rolled potato gnocchi, seasoned ricotta, aged parmesan 9  
**pumpkin ravioli** brandy cream sauce, carrots, parsnip & butternut squash, sage and toasted almonds 12  
**calamari** fried cherry pepper, fennel & pomodoro sauté 9  
**seared stonington scallop short rib** truffled asparagus, carrot puree 12  
**tuna tar tar** mixed greens, white balsamic, avocado 12  
**kurobuta pork belly** caramelized onion & apple sauté, goat cheese 9  
**margarita shrimp** avocado, red onion & bacon salsa, toasted crostini & lime cilantro sour cream 11

### salads

- house** organic greens, english cukes, red onion, grape tomatoes, carrots & green goddess dressing 6  
**baby spinach** candied walnuts, jicama batonette, blue cheese, dried cherries, sherry dijon vinaigrette 8  
**hopewell wedge** baby iceberg, candied bacon, pistachios, tomatoes, blue cheese dressing, balsamic reduction 6  
**baby beet** greens, frisee, white balsamic, goat cheese, pistachios, sweet pea puree 8  
**classic caesar** romaine hearts, croutons, anchovy, parmesan crisp 6  
**\*filet carpaccio** peppercorn seared, garlic parmesan greens, fried capers, shaved romano 10

### entrees

- bbq braised beef short rib** red bliss mashed, sauted swiss chard, parsnip puree, cherry pepper tapenade 29  
**pan seared sea bass** wild mushroom risotto, truffle honey & baby carrots 28  
**grilled brandt all natural filet mignon** red bliss mashed, chef's vegetable & port wine reduction 29  
**ahi tuna** lemon ginger rub, frisee, radish & fennel salad, crispy pancetta & blood orange gastrique 29  
**wild mushroom & truffle risotto** wild mushrooms, fresh herbs, chef's vegetable & aged parmesan 17  
**rack of lamb** panko dijon encrusted, potato au gratin, chef's vegetable & pepper brandy demi 34  
**bomster family scallops** butternut squash risotto, caramelized apples & onions, walnut pesto 27  
**pan seared chicken porto** potato gnocchi, onions, mushrooms, tomato, spinach & port wine sauté 22  
**grilled 18oz brandt natural bone-in rib-eye** potato au gratin, asparagus & black pepper brandy demi 33  
**chicken & chorizo fettuccini** roasted red pepper, caramelized onions, basil, spinach & pomodoro 17  
**beef tenderloin tips** wild mushrooms & onions, red bliss mashed, chef's vegetable & port wine demi 25  
**marinated grilled swordfish** swiss chard, red bliss mashed, lemon butter, capers & tomato 25  
**black bean, vegetable & corn cake** sautéed spinach, carrot & parsnip purees 17  
**pan-fried veal chop parmesan** pounded bone-in chop, breaded & pan fried with cappelini pomodoro 33

zhopewell uses fresh ocean seafood and the highest quality all natural meats  
we are proud to use glastonbury produce from rose's, beckett farms, littel acres, preli farm, belltown & others

\*Consuming raw poultry, meat or fish may increase your risk of food borne illness, especially with certain medical conditions  
Bill Driggs & Adam Driggs, Proprietors

Dustin Stone & Chris Evans, Chefs