



anoosh Bistro



LOMO SALTADO

*Beef Tenderloin, Peppers and Onions, Soy-Chili Sauce,
French Fries, Scallion, Puffed Rice*

SEARED SHRIMP

Butternut Squash Polenta, Spiced Pepitas, Crispy Prosciutto, Bourbon Sauce

MUSHROOM CROQUETTES (V)

Gruyere Cheese, Sweet onion Cream, Apple Cider Gastrique

LUMP CRAB CAKE

Grilled Asparagus, Gribiche, Crispy Potato



AUTUMN VEGETABLE SOUP

Root Vegetables, White Beans, Mushrooms, Sage Pesto, Parmesan

CAULIFLOWER-BLUE CHEESE BISQUE(V)

Gorgonzola, Candy Pecans, Honeycrisp Apple

KY BIBB

Apple, Walnut, Capriole Goat Cheese, Bourbon Vinaigrette

ROASTED BRUSSELS SALAD

Red Wine-Dijon Vinaigrette, Parmesan, Pomegranate, Za'atar Bread Crumb



HALIBUT

Carrot-Ginger Puree, Barley, Bok Choy, Pickled Beech Mushroom, Ponzu

RACK OF LAMB

Green Lentil, Roasted Cauliflower, Baby Carrot, Fig Demi-Glace

CIOPPINO

Tomato Saffron Broth, Fresh Fish, Clams, Mussels, Shrimp, Crab Legs

BEEF SHORT RIB

*Cavatelli, Black Pepper-Mushroom Cream, Broccoli Rabe, Lemon Zest,
Parmesan, Natural Jus*

FILET OF BEEF

Bordelaise Sauce, Potato Soufflé, Grilled Asparagus, Baby Carrots

GRILLED VERLASO SALMON

Sweet Potato, Brussels Sprouts, Crispy Chorizo, Dijon Beurre Blanc

VEGETABLE BOLOGNESE(V)

*Ragu of Green Lentil, Cauliflower, Portobello and San Marzano Tomato,
Spaghetti Squash, Parmesan, Basil*