

# BAMBARA

## Winter 2010 Restaurant Week Menu

### TRADITIONAL CAESAR SALAD

*Romaine leaves, croutons, white anchovies, shaved parmesan*

### MIXED BABY GREENS

*Roasted beets, balsamic vinaigrette, red onion jam*

### BABY ARUGULA SALAD

*Goat cheese croquette, spicy walnuts, honey dressing*

### CHOPPED SALAD

*Baby greens, cucumbers, avocado, tomato, dried cherries, candied pecans, onion jam, goat cheese, sherry vinaigrette*

### PEAR AND ENDIVE SALAD

*Julienne of pears and endive, pistachio brittle, dried cherries, sherry dressing*

### THREE PERFECT ISLAND CREEK OYSTERS

*Cocktail sauce, horseradish, mignonette*

### ROASTED GARLIC & POTATO SOUP

*Chives, crème fraiche, crispy prosciutto*

### SPICY TUNA TARTARE

*Avocado puree, waffled potato crisps*

### ARANCINI

*Crispy risotto balls, short rib, parmesan, fontina, herbs with tomato & aioli sauces*

### CRISPY FRIED SQUID

*Aioli, chili paste, fried lemon*

### GRILLED FLATBREAD

*Roasted garlic, goat cheese, oven dried cherry tomatoes, arugula, aged fig vinegar*

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### WILD MUSHROOM RISOTTO

*Local, exotic mushrooms, fontina, parmesan, roasted shallots, aged balsamic*

### PORK AND SPÄTZLE

*Medallions of panko crusted pork, herb spätzle, braised red cabbage, crème fraiche, warm roasted apples, cider reduction*

### ROASTED HALF CHICKEN

*Semi boneless, sweet potato mash, braised swiss chard, crispy onions, sage gravy*

### SEARED YELLOW FIN TUNA

*Sesame crusted, soy glaze, lemon butter, coconut rice, green mango salad*

### PAN SEARED SEA SCALLOPS

*Braised pork bruschetta, smoked tomatoes, balsamic gastrique*

### PAN ROASTED WILD SALMON

*Sesame bok choy, sautéed jasmine rice, black pepper soy vinaigrette*

### ROASTED SHALLOT MEATLOAF

*Yukon mashed potatoes, sweet and sour tomato sauce, garlic spinach*

### BAMBARA CUT OF THE WEEK

*Chefs choice of sides*

### LOBSTAH DINNER SUPPLEMENTAL 10

#### WARM LOBSTER SLIDER

*Butter poached lobster, chives, herb salad, toasted brioche*

#### LOBSTER BISQUE

*Maine lobster, bacon, chive oil*

#### LOBSTER RAVIOLI

*Opal basil, vanilla citrus sauce*

#### CHOCOLATE & RICOTTA LOBSTER TAIL

*Crispy pastry, ricotta, chocolate*

**Executive Chef - Jay Silva**

Please be aware that consuming raw or undercooked meat, poultry, eggs or seafood increases your risk of food borne illness.  
18% gratuity suggested for parties of 6 or more.