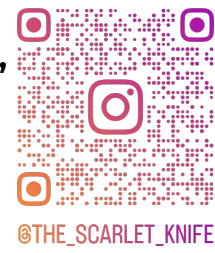


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SMALL PLATES

Truffled Dauphine Potatoes 14

Whipped potatoes and pâte à choux, Asiago cream sauce, Truffle oil, chives

Bacon Wrapped Filet Tips 19

Tenderloin tips, apple smoked bacon, roasted cipollini, Bayley Hazen blue cheese cream sauce*

Short Rib Flatbread 18

Braised Angus beef short rib, demi glace, caramelized shallots, Jakes Gouda aged 6 months, house made crust

Crispy Calamari 18

Buttermilk fried calamari, house made Pak Dong, sesame ginger aioli

Beets and Burrata 14

Roasted golden and red beets, burrata, arugula, candied pistachios, lemon basil vinaigrette

Lobster Mussels 25

Steamed PEI mussels, Maine lobster, spring leeks, lobster bisque, grilled baguette **GF**

Fresh Shucked Oysters (six / twelve)

Bloody Mary cocktail sauce, mango mignonette, lemon*

East Coast 18 / 32
West Coast 26 / 44

Charcuterie Board 24

Salami Schiacciata Piccante, Prosciutto di Parma, Coppa Stagionata, Bayley Hazen Blue cheese, imported olives, pickled cauliflower, Marcona almonds, crusty bread, bourbon onion jam

Cheese Board 24

Selection of three local and regional cheeses, fresh fruit, dried fig, house made crackers, bourbon onion jam, lemon honey

Jakes: Gouda, 6 month

Adirondack Cheese Co, Extra Sharp Cheddar

R&G Cheese Makers: Pollenbert

Nettle Meadow Farm: Adiron-Jack

McGrath Cheese Company: Hootenanny

Jasper Hill Farms:

Little Hosmer, Bayley Hazen Blue, Whitney

Additional cheese selection **8**

Mezze Platter 18

Baba Ghanoush, Muhammara, artichokes, pickled mushrooms, grapes, olives, assorted fresh vegetables house made naan bread, Vegan and **GF available**

SOUP & SALAD

House Caesar 14

Roasted garlic Caesar, crisp romaine, croutons, toasted pine nuts, confit tomatoes, Parmesan

Summer Salad 14

Forts Ferry Farm field greens, asparagus, watermelon radish, lemon basil vinaigrette, Maplebrook feta cheese **GF**

Roasted Vegetable Curry Soup 9

Sweet potato, cauliflower, carrot, onion, pickled ginger, tahini lime creme fraiche, cilantro **GF**

Roasted Wild Mushroom Onion Soup 12

Collar City Mushrooms, sherry, Gruyère, crusty crouton

LARGE PLATES

Mushroom Thyme Gnocchi 25

House made potato pasta, Collar City Mushroom blend, spring leeks, tomatoes, crispy capers, sherry cream **GF available**

The Hess Collection, Chardonnay, 2019 Napa Valley, CA 12

Pan Roasted Halibut 46

Red pepper edamame risotto, chive oil grilled sweet corn basil relish

Post & Beam, Chardonnay, 2021 Napa Valley, CA 21

Jersey Fluke 39

Sauteed fluke fillet, mussel chowder, sweet summer corn, tomato, pickled shallots **GF**

Lange Estate Classique, Pinot Gris, 2022 Willamette, WA 11

Shrimp & Scallops 42

Pan seared dry scallops, Mexican white shrimp, house made chorizo, blistered shishito peppers, roasted red pepper romesco **GF**

Balletto Vineyards, Unoaked Chardonnay, 2021 CA 11

Roast Chicken 34

Brined and roasted Bell & Evans bone-in chicken breast, farro, sautéed Collar City Mushrooms, pea puree, herb jus

La Crema, Pinot Noir, 2021 Sonoma Coast, CA 16

French Onion Short Rib 49

Slow cooked Angus beef short rib, melted Gruyère, whipped potatoes, French onion demi glace, crispy onions

Clarendelle, Merlot Blend, 2019 Saint Emilion, FR 15

Harissa Marinated Rack of Lamb 46

Yogurt marinated, quinoa tabbouleh, cucumber shlada toasted coriander tzatziki, lemon olive oil

Orin Swift, 8 Yrs in the Desert, Zinfandel, 2021 CA 26

Grilled Ribeye 68

14oz Omaha Black Angus ribeye, bacon bourbon tomato chutney, vinegar smashed potatoes, garlic spinach **GF***

Quilt by Joseph Wagner, Cabernet Sauvignon, 2019 CA 14

6oz Greater Omaha Prime Filet 56

USDA Prime, Gruyère au gratin potatoes, sautéed asparagus, port wine demi glace **GF***

Twenty Rows, Cabernet Sauvignon, 2020, CA 14

Sauces & Toppings

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|--|---|
| Marrow butter | 6 |
| Truffle cream | 8 |
| Lobster butter | 8 |
| Bayley Hazen Blue, green peppercorn butter | 8 |

Sides

| | |
|--------------------------------------|----|
| Duck fat Brussels sprouts | 8 |
| Truffle mac and cheese | 12 |
| Lobster mac and cheese | 18 |
| Roasted heirloom fingerling potatoes | 8 |
| Sautéed asparagus | 8 |
| Sautéed garlic spinach | 8 |

Paul Dimm **Executive Chef**

Seth Corey **Sous Chef**

DINNER

July 19, 2024