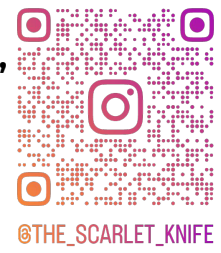


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## SMALL PLATES

### Truffled Dauphine Potatoes 14

Fried whipped potatoes puffs  
Asiago cream sauce, Truffle oil, scallions

### Bacon Wrapped Filet Tips 19

Tenderloin tips, apple smoked bacon, roasted cipollini,  
blue cheese cream sauce\* **GF available\***

### 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

### Fried Brussels 15

Roasted butternut squash, candied pecans,  
goat cheese, pork belly

### Burrata 15

Sun dried red peppers, pickled shallots, arugula,  
pistachio pesto, French baguette

### Lobster Mussels 25

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

### Fresh Shucked Oysters (six / twelve)

Bloody Mary cocktail sauce, mango mignonette,  
lemon\*

East Coast 18 / 32  
West Coast 26 / 44

### Charcuterie Board 28

Prosciutto di Parma, Coppa Stagionata,  
a selection of 2 artisanal cheeses, imported olives,  
pickled cauliflower, Marcona almonds, bourbon onion  
jam, lemon honey, crostini, fresh fruit

#### Choice of 2

**Jakes:** Gouda, 6 month

**Cabot:** Extra Sharp Cheddar

**R&G Cheese Makers:** Pollenbert

**Nettle Meadow Farm:** Kunik

**McGrath Cheese Company:** Hootenanny

**R&G Cheese Makers:** Ballston Blue

Additional cheese selection **8**

### Mezze Platter 18

Baba ganoush, 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,  
confit tomatoes, Parmesan

### Orchard Salad 14

NY Fuji apples, Maple Brook Farms goat cheese,  
spiced pecans, cranberry vinaigrette,  
mixed field greens **GF\***

Add: 3 grilled shrimp 15, Salmon 15, grilled chicken 9

### Roasted Wild Mushroom Onion Soup 12

Collar City Mushrooms, sherry, Gruyère, crusty crouton

## LARGE PLATES

### Truffle Mushroom Fettuccine 25

House made tagliatelle, Collar City Mushroom blend,  
truffle oil, white wine butter sauce, shaved parmesan  
*The Hess Collection, Chardonnay, 2019 Napa Valley, CA 12*

### Pan Roasted Halibut 46

Red pepper edamame risotto, chive oil  
grilled sweet corn basil relish **GF\***  
*Post & Beam, Chardonnay, 2021 Napa Valley, CA 21*

### Maple Miso Salmon 36

Pan roasted Faroe Island salmon filet, sushi rice,  
napa slaw, miso maple butter **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*

### Chicken Confit 34

Slow cooked leg confit, house made ricotta gnocchi,  
broccoli rabe, grape tomato, dollop of ricotta,  
rich herbed jus  
*The Hilt, Pinot Noir, 2019, Santa Rita Hills, CA 19*

### French Onion Short Rib 49

Slow cooked Angus beef short rib, melted Gruyère,  
whipped potatoes, French onion demi glace,  
crispy onions **GF available\***  
*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 **GF\***  
*Orin Swift, 8 Yrs in the Desert, Zinfandel, 2021 CA 24*

### Grilled Ribeye 58

14oz Omaha Black Angus ribeye,  
whole grain mustard demi, Marsala shallot butter  
roasted heirloom fingerlings, garlic spinach **GF\***  
*Darioush, Caravan, Cabernet Sauvignon, 2020, CA 25*

### 6oz Black Angus 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

Truffle cream	8
Lobster butter	8
Marrow Butter	6
Blue cheese, 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

October, 2024