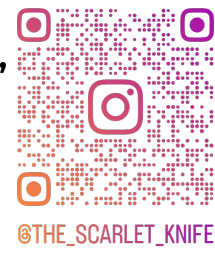


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SMALL PLATES

Truffled Dauphine Potatoes 14

Fried whipped potatoe 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**

Shrimp Cocktail 18

4 jumbo Ecuadorian pink shrimp, house cocktail sauce,
lemon

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

Halibut Shakshuka 42

Pan roasted Alaskan halibut filet, chickpeas,
Mediterranean style ragout, jasmine rice
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 and Scallops 42

Sauteed jumbo shrimp, pan seared scallops,
BBQ spiced smoked pork belly, sharp cheddar grits,
beurre blanc, chili oil
J.J. Vincent, Macon Villages, 2022, Pouilly Fuissé, FR 12

Chicken Fregola 32

Seared boneless breast, fregola risotto, Florentine sauce,
shaved asiago
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

Roast Rack of Lamb 46

Black garlic roasted parsnip puree, root vegetable latke,
pomegranate pink peppercorn red wine reduction
Torbreck Grenache, The Steading, 2021, AU 18

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

January, 2025