




## SERMET'S WINTER MENU

### COLD

**SALAD OF GREEN LEAVES** - balsamic vinaigrette, carrot, cucumber, tomato \$6

**ROASTED BEET SALAD**- arugula, goat cheese, pecans, sherry-maple vinaigrette \$12

**HAND PULLED MOZZARELLA** - heirloom tomato, olive oil, aged balsamic \$13

 Add grilled salmon \$8, chicken breast \$6, shrimp \$7, scallops \$10

### WARM

**ROASTED TOMATO & MUSHROOM SOUP** - grated parmesan \$7

**P.E.I MUSSELS** - ginger, cilantro, lemon-curry cream \$16

**FRITTO MISTO** - quick fried daily seafood, caper aioli \$14

**CRISPY SPRING ROLLS** - ground lamb, mozzarella, creamy cucumber-mint yogurt \$14

### MAIN

**SWEET POTATO AGNOLOTTI** - chicken, bacon, green apples, mushrooms, marsala cream \$20

**LONG BRAISED SHORT RIB** - mushroom risotto, natural jus, ancho-apricot glaze \$29

 **SEARED SALMON** - butternut squash mashed potatoes, grilled asparagus, orange & tarragon aioli \$23

**SHRIMP POLENTA** - pickled peppers, bacon, queso fresco, wine cream \$21

 **SCALLOP RISOTTO** - sausage, roasted carrots, caramelized leeks \$28

**PARMESAN ENCRUSTED EGGPLANT** - potato-fontina-leek agnolotti, pesto cream, tomato sugo \$19

**FETTUCINE BOLOGNESE** - classic veal & pork tomato bolognese, parmesan \$22

### FOR THE KIDS

**PENNE PASTA WITH CHOICE OF TOMATO SUGO OR BUTTER CREAM SAUCE WITH PARMESAN \$5**  
add chicken, shrimp or meatballs for \$3



CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.