


# Dinner at the Maven

Tuesday-Saturday 5pm – 8:30pm


## Soup

### Soup du Jour

Chef's daily farmer's market selection.  9

## Appetizer


### French - Vietnamese Spring Rolls

Marinated shrimp or tofu, lettuce, Napa cabbage, daikon sprouts wrapped in rice paper with chile orange reduction, served on a nest of shredded golden and red beet salad with lavender vinaigrette.  12

### Blue Corn Calamari

Tender blue born encrusted calamari with arrabiatta and shallot citrus dill dipping sauces. 10


### Grilled Brie in Grape Leaves

Grilled brie wrapped in grape leaves with fresh sliced granny smith apples, herb olive tapenade, seeded lavash, and baby green salad with lemon rosemary vinaigrette.  10


### Duck Pistachio Pate

Country style pistachio and duck pate with tart cherry apple chutney and grilled brioche. 11

### Babaganoush


Roasted eggplant, garlic and tahini nestled in the Maven's vegetable chips with fresh rosemary Kalamata olives.  11

### Mushroom Pot Stickers

Pan-seared won-tons with braised duxelle filling, finished with tamari ginger glaze and sesame seeds.  10

## Salads


### Poached Leek and Living Lettuce

Chardonnay poached leeks, butter lettuce, fresh lemon zest, crispy parsley and chive oil.  12


### Garden Salad

Organic baby greens, carrots and local tomato and cucumbers with citrus vinaigrette.  8

### Caesar Salad

Organic romaine heart with creamy Brazilian dressing and spicy Parmesan green chile croutons (anchovies optional).  11

### Arugula & Radicchio Melt

Arugula and slivered Radicchio with balsamic shallot vinaigrette under melted Provolone cheese.  11

### Add Ons:

\*Grilled Breast of Chicken 8 \*Grilled Gulf Shrimp 7 \*Marinated Tofu 5 \*Almond Goat Cheese 6

 = Vegetarian option available. Please inform your server if you are ordering the vegetarian version.

\*There will be a \$3 charge for split plates

\*18% gratuity will be added to the check for parties of six and more

**-Please see reverse side for entrees-**

## Entrees

### Salmon

Orange-glazed pan-seared fresh Atlantic salmon, flash-sautéed fennel, rainbow Swiss chard and organic baby spinach on a sweet thyme white bean cake with zinfandel red onion marmalade. **25**

### Chicken

Roasted Chimayo chile-dusted chicken breast filled with smoked Gouda cheese and smashed green chile sweet potatoes with blackened tomatillo avocado lime sauce and sweet green chile powdered golden tortilla chips. **22**

### Lamb

Grilled Local lamb Loin Chop roasted garlic demi glace, lemon mint syrup with rosemary Parmesan polenta and Grilled vegetables. **28**

### Beef

Beef tenderloin Stroganoff with red vodka mushroom sauce and crispy artichoke hearts in Pinon encrusted pastry shell. **26**

### Lentil and Butternut Tart

French lentil and butternut squash stew served in an empanada pastry shell with wild rice pilaf. **21**

### Chile Relleno

Roasted Poblano chile filled with quinoa and lavender-sage grilled vegetables, Queso Fresco, black bean sauce and apple Ancho chile cream. **19**

### Risotto

Sun-dried tomato seared shrimp or tofu and roasted garlic spinach on saffron leek risotto with crispy sage. **24**

**Pasta** Changes weekly. Please ask your server. **19**

## Casual Fare

### Fish and Chips

Beer battered Grouper, roasted herbed potatoes, Napa cabbage cole-slaw with celery seed vinaigrette, homemade tartar sauce, malt vinegar, and wedge of lemon. **17**

### The Mediterranean Pizza

Feta cheese, baby spinach, shaved red onion, sun dried tomato, Kalamata olives, Mozzarella and homemade tomato sauce on The Maven's thin Roman style crust. **15**

### Four Cheese and Bacon Pizza

Applewood smoked bacon, fresh diced tomato, Mozzarella, Stilton, Parmesan and Manchego cheeses with homemade tomato sauce on The Maven's thin Roman style crust. **15**

### The Artichoke Pizza

Artichoke hearts, roasted red peppers, garlic, Mozzarella and homemade tomato sauce on the Maven's thin Roman style crust. **14**

### Maven's Artichoke & Onion Veggie Burger

Homemade veggie burger topped with artichoke hearts, fresh local tomato, onion threads, lettuce and saffron aioli on a freshly baked organic sesame bun. **12**

### Buffalo Bacon Cheese Burger

Half pound hand formed buffalo burger with applewood smoked bacon, farmhouse Cheddar cheese, fresh avocado, local tomato and romaine lettuce on a freshly baked organic sesame bun. **16**

### Chimayo Chile Burger

Choice of sirloin or veggie burger with local tomato, shaved red onion, lettuce and Monterey Jack cheese, smothered with the Maven's red or green chile on a homemade green chile-cheddar brioche bun. **14**