

# Heirloom

AN AMERICAN RESTAURANT

January 2009

Ingredients: 1st Course

Soup	M Heirloom Tomato Soup with Basiled Pasta & Grilled Garlic Butter Crostini	\$7
Bibb Lettuce	Bibb Lettuce & Artisan Mozzarella on Grilled Crustini with "Roast Pepper Two-Ways"	\$8
Beets	Roasted Beets & Fontina Toast with Prosciutto, Chianti-Tossed Arugula and Endive	\$8
Tomato	Heirloom Tomato with White Balsamic Tossed-Baby Spinach & Red Onion Salad	\$8

2nd Course

Pork	"Boneless" Pork Ribs on Parmesan Custard Potato-Casserole	\$12
Calamari	Tomato-Braised & Chorizo-Stuffed Calamari in Stewed Northern White Beans	\$12
Mussels	"Shucked" Spicy Penn Cove Mussels & Lump Crab over Twisted Spaghetti	\$16
Lamb	Ricotta & Mint Pesto Tortellini with Spicy Lamb Sausage Bolognese and Tomato Confit	\$12
Beef	M Short Rib Cannelloni on Caramelized Onion, Bleu-Taleggio Fondue & Beef Broth	\$14
Lobster	Butter-Poached "Demi" Lobster Tail on Garlicky Spinach, Sea Salt & Basil	\$18

3rd Course

Char	☞ Bacon-Seared Arctic Char on Cauliflower Puree with Scallion & Bacon Gremolata	\$17
Halibut	Tomato-Roasted Pacific Halibut on Garlicky Broccolini & Baby Artichokes	\$16
Scallop	"Shrimp"-Wrapped Diver Scallop in Bacon & Corn Chowder	\$18
Special	Chef's Feature Tonight Is!	MKT

4th Course

Beef	M ☞ Prosciutto-Wrapped Fillet of Beef with Sliced Garlic & Tiny Beech Mushrooms	\$19
Turkey	Sage-Roasted Turkey Tenderloin with Cipollini Onions & Honey-Roast Carrots	\$16
Lamb	☞ Mint-Scented Lamb Chops with Eggplant, Roasted Pepper & Pecorino Tureen	\$19
Duck	☞ Cinnamon-Roasted Duck Breast with Butternut Squash, Marshmallow & Walnut Tart	\$17
Veal	Thyme-Scented Veal Cutlet with Lump Crab, Asparagus & Béarnaise	\$18
Ham	Flame-Grilled, Maple-Shellacked "Ham Chop" in Applesauce & Brussels Sprouts	\$16

Additions

- Yukon Gold Potato Puree \$3
- Parmesan-Onion Risotto \$4
- Buttery Heirloom Potatoes with Sea Salt \$4
- Twisted Pasta Pomodoro \$3

5th Course

Sorbet	M Shots of Seasonal Sorbet & Ice Cream	\$5
Banana	Devils Food Cake with "Fostered" Banana & Orange Banana Ice Cream	\$6
Apples	Warm Gingerbread Tart with Apples & Cider Sabayon	\$6
Chocolate	Chocolate Pudding with Balsamic Strawberries	\$5
Peanut Butter	Concord Grape Jelly Layered Blondie with Peanut Butter Marshmallow Ice Cream	\$6
Pineapple	Cinnamon & Maple-Grilled Pineapple with Vanilla Bean Ice Cream	\$5

Heirloom is Excited for Next Month's Harvest!

- Sunchokes
- Lamb's Lettuce
- Fiddlehead Ferns
- Morels & Hedgehog Mushrooms
- Japanese Eggplant
- Purple Tear Drop Tomatoes
- Oregon Sturgeon
- Pacific Black Cod
- Steelhead Salmon
- Flat Oysters

*General Manager*  
Armando Mendonssa

*Chef De Cuisine*  
Taylor Domet

*Chef/Owner*  
Michael DeMaria

This menu is printed on recycled paper



☞ Consuming raw or under cooked foods may be hazardous to your health. Shellfish may contain small amounts of mercury. Pregnant women should avoid undercooked foods.

# Heirloom

AN AMERICAN RESTAURANT

Celebrity Chef Michael DeMaria presents a new page to our great American culinary history: Heirloom, an American Restaurant, is dedicated to preparing and serving locally grown and raised produce and meats. Whenever possible, the produce is picked and cooked the same day. Our menus are designed with the growing seasons of our local environment in mind, providing a great sustainable practice.

The “menu points” on the left allow for quick browsing of the main “ingredients” of the dishes, while the full menu descriptions entice palates and prepare you for an exceptional dining experience. The courses are fashioned in “smaller portions,” allowing for multi-course indulging. At the bottom of the menu, we have listed next month’s harvest. Expect these ingredients in our new culinary creations on our next menu, which changes at the beginning of each month and occasionally in between, depending on what’s available at the market.

Our eclectic and exciting wine list strives to provide some of the best American varietals “by the glass,” most of the wines on our list produced in America. You are sure to find great value in our \$30-\$50 dollar bottles of wine and comfort in all of the world’s great classics, many of which will be found on our “reserve cellar list.”

Heirloom is an 80 to 90 seat American restaurant, serving dinner Monday through Saturday, “seasonally” from 5 to 10 p.m. Food and wine connoisseurs can request the six-person Chef’s table. It boasts of great views, the culinary entertainment of our “twelve cylinder” kitchen and gives the Chef an opportunity to meet, greet and cook for you. We also offer seasonal, custom menus for semi-private parties from 36 to 90 people.

Chef Michael and his staff thank you for choosing Heirloom as your destination this evening. Please let us know if there is a special need and how we may assist you.

Sincerely,  
The Heirloom Staff  
and  
Chef Michael DeMaria / Owner

