

The Library

Wine • Bar • Bistro

PRESENTS

Ladies' Night



Appetizer

(choice of one)

Caldo Verde

Traditional Portuguese Potato Soup
Sautéed Chouriço | Kale

Creamy Artichoke Tapenade

Parmesan-Lebni Flatbread | Fresh Herbs | EVOO

Grilled Eggplant Caprese Napoleono

Eggplant | Plum Tomato | Mozzarella | Basil |
EVOO Rosemary- Balsamic Reduction

The Library Salad

Mesclun Greens | Grape Tomato | Cucumber |
Shallot Carrots | Grana Padano | Coriander-
Balsamic Dressing

Entrees

(choice of one)

Cayuga White Brined Chicken

Frenched Half Chicken | Citrus-Herb Cure
Garden Vegetables | Roasted Potatoes | Pan
Jus

Zucchini | Summer Squash | Bell Pepper | Onion
Eggplant | Tomato | Saffron Rice

Roasted Salmon

Skin on Salmon | Spinach & Herb Risotto
Tomato Bruschetta | Balsamic Reduction
White Sangria Reduction

Bitoque

6oz Coulotte Steak | Bordelaise Sauce | Fried
Egg
Roasted Potatoes | Garden Vegetables

Shrimp Scampi

Toasted Garlic | Oregano | Parmesan Cream |
Tomato Spinach | Linguini

Paelha Vegetariana

Ladies' Night Prix Fixe Menu / \$25
(Excludes Tax & Gratuity)

Dessert
(choice of one)

Arroz Doce
Creamy Rice Pudding
Cinnamon

Pudim Flan
Portuguese Egg Custard
Caramel Sauce | Whipped
Cream

Chocolate Mousse
Rich Chocolate
Whipped Cream

Cocktail Menu

Red Velvet | 5
Sparkling Rosé | Stout | Ground Espresso Garnish | Orange Twist

Pomegranate Bellini | 5
Champagne | Pomegranate Liqueur

Blueberry Ginger Gin Sour | 6
Gin | Huckleberry Puree | Sour Mix | Gingerale Splash | Blueberry Garnish

Pink Torpedo | 6
Vodka | Limoncello | Champagne | Lemonade | Grenadine | Fresh Strawberry Garnish

Wine Specials

Sangria | 6

Farm to Table, Fresh Gouveia Vineyards Sangria

Pink Wine | 5

Belleruche "Pink" Cotes-Du-Rhone M. Chapoutier (France)

White Wine | 5

North by Northwest Riesling (Washington State)

Red Wine | 5

Melini Reserva Chianti (Tuscany, Italy)

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