



# CHERRYWOOD KITCHEN

## **DINNER**

### **TO START**

HOUSEMADE DAILY GARLIC CIABATTA, WHIPPED BLUE CHEESE

### **SNACKS**

HOUSEMADE REFRIGERATOR PICKLES, BUTTER ROASTED PEANUTS

BIRD'S NEST YUKON GOLD POTATO CRISPS, BBQ SALT

EAST COAST OYSTERS, KETEL ONE BLOODY MARY RELISH

CRISPY CALAMARI, PINEAPPLE SALSA, CARDAMON SALT

CARAMELIZED CHICKEN WINGS, BLUE CHEESE, SCALLIONS, CHINESE CELERY

### **SMALL PLATES**

SAUTEED MUSHROOMS, TOASTED FRENCH BREAD, ROASTED GARLIC

LOBSTER ROLL, CRISPY CREPE, OLD BAY HOLLANDAISE

CHERRYWOOD SMOKED SEAFOOD, SERVED WARM, CHINESE SAUSAGE RELISH

MICRO GREENS, PEAR VINAIGRETTE, LYNNHAVEN GOAT FETA

BRAISED BACON SOUP, SMOKED CIPOLLINI ONION, WINTERMELON

### **LARGE PLATES**

BLACK BASS, ABALONE, BACON, SEA SNAILS, JASMINE RICE

FRIED FRESH KILLED CHICKEN, SMOKED OYSTERS, GINGER AND SCALLION RELISH

CHERRYWOOD SMOKED RIBS, SWEET CHILI GLAZE, APPLE KALE SLAW

CHERRYWOOD KITCHEN BURGER, TWO DRY AGED PATTIES, HAND CUT FRIES, BACON SALT

WINTER VEGETABLES, CRISPED SMOKED MAITAKES, STEAMED IN LOTUS LEAF, JASMINE RICE



**HAUTE and HOT**

AUSTRALIAN WAGYU RIBEYE, POTATO CRUSTED SPINACH, MINT AND SHALLOT BEARNAISE

FRESHWATER BLUE PRAWNS, LOBSTER, CAVIAR, ABALONE

SEAFOOD, SAFFRON RICE, GARLIC AND SHALLOT CRUMBLE \*

SLOW BRAISED VEAL CHEEKS, BONE MARROW RICE, POACHED FARMER'S EGG \*

PARSNIPS, MUSHROOMS, BABY SPINACH, TRUFFLED YUKON GOLD POTATO \*

*\*Cooked and Served In Clay Pots*

**SIDES**

HANDCUT FRIES, BACON SALT

JASMINE RICE

CARROT POTATO HASH

APPLE KALE SLAW

**DESSERTS**

APPLE PIE, CRUNCH AND MUNCH CRUMBLE

BLOOD ORANGE CHEESECAKE, SHANGHAI WALNUTS

VALRHONA CHOCOLATE SAVARIN

HOMEMADE ICE CREAMS, SORBETS

**Chef Chris Cheung**

(menu items are subject to change with the seasons)



## **COCKTAILS**

### **The Cherrywood**

Maker's Mark, Sugar, Muddled Cherrywood Smoked Orange and Cherries

### **Citrus Paloma**

Hornitos Tequila, Grapefruit & Lime Juices, Rosemary and Tangerine Bitters topped with Prosecco

### **Cucumberina**

Hendrick's Gin, Muddled with Sugar, Lime & Cucumber, Shaken until Frothy

### **Cherrywood Sangria**

Red Wine, Cherry Brandy, Fresh Citrus Juice, Clove, Orange Rind, Cherries & Strawberries

### **Gimme Gimlet**

Edinburgh Gin, Muddled Lemon & Basil, Shaken with a Basil-Infused Simple Syrup

### **Champers**

Champagne with an Angostura Bitters, Soaked Sugar Cube

### **Saucy**

Ketel One, Lychee & Pomegranate Puree, Shaken Well

### **Cherrywood Whip**

Tito's Vodka, Don Q Rum, Cherry Puree and Cream

**Mixologist Jessie Cooper**



# CHERRYWOOD KITCHEN

## WINE LIST

2011 Les Boucaults, Lorie, FR  
2012 Josh Cellars, Napa Valley  
2008 Arbois Chardonnay, Domaine Rolet, Jura, FR  
2011 Pouilly-Fuisse, Louis Jadot, Burgundy, FR  
2011 Gavi, Masera, Stefano Massone, Piedmont, IT  
2011 New Harbor, Marlborough, NZ  
2011 K Vintners, Columbia Valley, WA  
2011 Veltliner, Walter Glatzer, Carnuntum, AT  
2011 Folinari IGT, Veneto, IT  
2011 Joseph Carr, Napa Valley  
2010 Margarita Vineyard, Paso Robles, CA  
2009 Mays' Discovery Vineyard, Andrew Will, Horse Heaven, WA  
2011 California, The Pinot Project, CA  
2010 Mt. Jefferson Cuvée, Willamette, OR  
2010 Finca La Linda, Argentina  
2011 Luigi Bosca, Argentina  
2010 Domaine St. Gayan, FR  
2009 Crianza, Cune, CVNE, La Rioja  
2009 Vin Gris De Cigare, Bonny Doon Vineyards, CA  
2011 Secco Italian Bubbles Bianco, Sorelle Casa, Veneto, IT  
2011 Veuve Cliquot, FR  
2011 Stellina di Notte, Veneto, IT

## BEERS

Lagunitas IPA Pale, Petaluma, CA  
Stella Artois, Leuven, Belgium  
Ommegang Witte, Cooperstown, NY  
Smuttnose Robust Porter, Portsmouth, NH

### ***Chef's Pick:***

Estrella Damm, Barcelona, Spain