



# Uncorked Wine Bar



Chef Derek Brown

**Fresh Sheet – December 31st, 2011**

**HAPPY NEW YEAR!!!**

**Oysters on the Half Shell \$2 ea. or \$9 per ½ dozen**

Fresh shucked oysters served with mignonette and house made cocktail sauce.

**Pan Seared Sockeye Salmon \$18**

Deep red sockeye salmon pan seared topped with a creamy dill sauce served with haricot vert and wild long grain rice.

**Pork Roulade \$14**

Pounded pork rolled with a Cremini mushroom, basil, granny smith apple and goat cheese filling topped with a delicious sweet piquanté pepper white wine mustard sauce. Served with haricot vert and wild rice .

**Roasted Stuffed Chicken \$16**

8oz airline chicken breast stuffed with spinach, gruyere cheese and prosciutto. Topped with a creamy veloute and served with haricot vert and wild rice.

**12oz Prime Rib \$24**

12oz sous vide prime rib served with horseradish and house au jus. Accompanied by red jacket mash and haricot vert.

**Filet and Fois \$32**

8oz sous vide filet mignon topped with 1oz of fois gras. Served with haricot vert and red jacket mash.

*From the Uncorked Wine Bar family we would like to wish you a Happy and safe  
New Year!!*