

## RAW AND COLD STARTERS

### HAMACHI SASHIMI 14

thinly sliced japanese yellowtail with serranos, scallions, yuzu ponzu

### HOUSE-CURED GRAVLOX WITH TOASTED CROSTINIS AND CARAWAY BUTTER 12

pickled red onions, caperberries, dill cream, lemons, radishes

\*traditionally served with an iced tube of aquavit 18

### CARPACCIO OF FILET MIGNON 13

shaved fennel and radish salad, parmigiano reggiano,  
lemon - caper vinaigrette

### BUILD YOUR OWN ICED SHELLFISH PLATTER

two dollars per piece / 6 piece minimum

jumbo shrimp, bluepoint oysters, littleneck clams, alaskan king crab,  
and all accompaniments

## HOT STARTERS

### WOOD-FIRED FLATBREAD 5

shallots, thyme, fontina, mozzarella, black truffle oil, sea salt

### FRIED SPANISH OLIVES 8

garlic aioli

### CRISPY SESAME DUSTED CALAMARI 11

hot & sweet chinese mustard, sunomono

### JUMBO LUMP CRAB CAKE 13

shaved fennel, celery, and apple salad, red pepper rouille

### CROSTINI OF SAUTÉED WILD MUSHROOMS 12

tomato concasse, parmigiano reggiano, italian parsley

### OAXACAN CHEESE AND PORK EMPANADA 13

handmade with roasted pasilla chiles, chipotle crema, fire-roasted salsa

## SOUPS AND SALADS

### CROCK OF FRENCH ONION SOUP 9

gratin of crusty bread and melted gruyere

### PUMPKIN SOUP WITH CANDIED PISTACHIOS 7 / 10

cardamom cream

### SOUP DU JOUR 6 / 8

### SAFIRE SALAD 8

local bibb lettuce, parmigiano, chic peas, tomatoes, dijon

### CLASSIC CAESAR SALAD 9

garlic croutons, anchovy, shaved parmigiano reggiano

### SAFIRE'S SIGNATURE "WEDGE" WITH ROQUEFORT DRESSING 9

baby head of iceberg filled with chopped tomatoes, red onions, parsley, roquefort, california olive oil

### BABY SPINACH AND FRISEE SALAD 9

applewood smoked bacon, shaved mushrooms, chives, poached egg, sherry vinaigrette

### BABY BEET AND ARUGULA SALAD WITH HONEY CARAMELIZED BURRATA CHEESE 12

toasted pecans, bartlett pears, lemon-thyme vinaigrette

## FISH

MISO BROILED BLACK COD 26  
sweet corn and wild mushroom ragout, steamed jasmine rice

GRILLED BBQ SALMON WITH CRISPY ONION RINGS 25  
melted leeks, baby carrots, young spinach, smashed yukon gold potatoes

TEMPURA FRIED GINGER CRUSTED AHI TUNA 27  
sliced rare on a bed of baby carrots, soy beans, daikon sprouts, pickled shitakes

WHOLE WOOD FIRED TUSCAN BRANZINO 29  
roasted fingerlings, sweet tomatoes, olives, preserved lemon, broccolini, pinot grigio

BAKED AUSTRALIAN LOBSTER TAIL 41  
autumn vegetables, yukon potato puree, warm drawn butter

## MEAT

PAN ROASTED HALF CHICKEN MADEIRA WITH BLACK TRUFFLE ESSENCE 23  
glazed pearl onions, sautéed local spinach, goat cheese, potato puree, thyme

GRILLED DOUBLE CUT PORK CHOP WITH GREEN APPLE-HORSERADISH SLAW 27  
crushed yukon gold potato and warm goat cheese napoleon, baby carrots, natural jus

TANGERINE AND BALSAMIC BRAISED COLORADO LAMB SHANK 28  
pearl tomatoes, rosemary, mint, sautéed broccolini, parmesan buttered orzo

PAN SEARED FILET MIGNON WITH GREEN PEPPERCORNS AND ARMAGNAC 35  
brandy soaked golden raisins, bacon and garlic braised escarole, yukon potato puree, thyme

28 DAY WET AGED BONE IN RIB EYE STEAK 14 oz/ 34 20 oz/ 39  
char-grilled with creamed spinach, yukon potato puree, fleur de sel

TWELVE OUNCE ANGUS PRIME RIB OF BEEF 29  
creamed spinach, yukon potato puree, creamy horseradish, au jus

HALF POUND BLACK ANGUS BISTRO BURGER 14  
grilled mushrooms and onions, gruyere cheese, butter lettuce, tomato, pickle, bistro fries

## NOODLES

SHANGHAI NOODLES WITH VELVET CHICKEN 21  
baby bok choy, enoki and maitake mushrooms, snap peas, chinese garlic sauce

BAKED GNOCCHI ALLA SORRENTINA 19  
potato gnocchi tossed with tomato sauce, tomato concasse, torn basil leaves, fresh mozzarella, parmigiano reggiano,  
baked in the wood burning oven served with fried spinach

## VEGETARIAN

GRILLED PORTOBELLO MUSHROOM AND AUTUMN VEGETABLES 16  
sautéed baby spinach, balsamic reduction, california olive oil

*for special events please inquire about our raised private dining room  
or our table for eight in our wine room*

*18% gratuity will be added for parties of 6 or more*

*split plate charge \$5.00 / corkage fee \$15.00 first two bottles, \$25 thereafter  
autumn 2008*

*safirebistro.com  
executive chef/partner michael muirhead*