

# Holland House Bar & Refuge

Nashville Originals Restaurant Week  
January 16-22, 2012

Choose three courses from the menu for \$30.12

## Dinner

### {aperitif}

marinated olives, prosciutto, crostini {4}  
pistachio-encrusted chevre, cranberry, baby arugula {5}  
truffled popcorn {3}  
crab toast, lemon aioli {6}

### {garden}

**spring greens, heirloom beets**, haricots verts, creme fraiche, toasted almond {7}  
**iceberg**, bacon, blue cheese, tomato, red onion {5}  
**belgian endive, baby arugula**, candied pecan, chevre, pancetta, pear, walnut-port vin {7}  
**frisee salad of warm duck confit**, crispy prosciutto, cherimoya apple, sesame crostini, feta, cava vin {8}  
**spring mix salad of summertown veg**, shaved fennel, toybox radishes, heirloom carrot, chocolate balsamic vin {6}  
**soup of roasted butternut squash**, season-spiced creme fraiche, dried cranberry {5}

### {second courses}

**"cocktailed" mussels** in a manhattan or sazerac broth {12}  
**crab cake**, whole grain lemon aioli, red slaw, chili oil, chive {9}  
**pumpkin gnocchi, duck confit**, baby spinach, lustau pedro ximenez sherry {10}  
**beef tartare**, willow farm egg, root veg chips {11}  
**oysters on the half shell** {Chincoteague, blue point, James River}, mignonette, pickled horseradish, lemon {mkt}

### {house made charcuterie}

Pancetta ~ Andouille ~ Pork Rillettes ~ Chorizo ~ Capocollo

**plat de charcuterie** {16}

~3 meats & 2 artisanal cheeses, crostini, marinated olives, grainy mustard~

{third courses}

**hangar steak**

pommes frites, demi, asparagus {20}

**pan-seared wild catfish**

field pea hoppin' john, bacon, spinach, tomato conserve{22}

**cardamom-rubbed lamb rack & house made lamb sausage**

house kraut, roasted rosemary potato, port demi {27}

**braised pork shank**

bitter greens, tripp country ham, heirloom bean cassoulet{25}

**pan-seared duck breast**

crimson lentil, shaved brussel sprout, morello-vermouth jus{26}

**scallion-encrusted steelhead trout**

wild rice, olive, caperberry, saffron-prosecco buerre blanc{24}

**"lasagne al forno"**

sun-dried tomato, acorn squash, fig, sultana, chevre, eggplant, macadamia pesto, beet-walnut puree, portabello{20}

{farmstead cheese}

**"Bayley Hazen Blue,"** {soft, pasteurized, cow}, Jasper Hill Farms, VT

**"Ascutney Mountain,"** {firm, raw, cow}, Cobb Hill Cheese, VT

**"Butter Bound,"** {semi-firm, unpasteurized, cow}, Beehive Cheese Co., UT

**"Cumberland,"** {semi-soft, raw, cow}, Seqatchie Cove Creamery, TN

**"Cabot Clothbound Cheddar,"** {semi-firm, pasteurized, cow}, Cellars @ Jasper Hill, VT

**"Chocolate Lab,"** {firm, chocolate rind, cow}, Looking Glass Creamery, NC

**"Point Reyes,"** {semi-firm, pasteurized, cow}, TN

{dessert}

Chocolate Espresso **Mousse**

Vanilla Bean & Kentucky Mint **Creme Brulee**

**Flourless Chocolate Cake** with vanilla & chocolate ganache

**935 W Eastland Ave Nashville, TN 37206**

**(615) 262-4190**

-