



## MIXED, MATCHED & SHARED FOOD SPRING 2010

We serve local products from farms, ranches and fisheries guided by principles of sustainability.

### SHARE

Three Cheese Plate **9/18**

Charcuterie (Cured Meats) & Artisan Cheese **13/26**

Boquerones (White Anchovies) w/ Goat Milk Butter, Shaved Radish & Italian Parsley **9**

Chickpea Fritters w/ Ancho Aoli **12**

Fried Calamari **9**

Organic Beef & Pork Meatballs & Harissa Tomato Sauce **13**

### SALADS

Arugula & Spring Onion Salad w/ Walnuts, Parmesan & Picholine Olive Vinaigrette **7**

Amelia's (House) Salad w/ Anchovy Crouton, Poached Egg **10**

Shaved Spring Vegetable Salad w/ Farmer's Cheese Toast, Mint, & Pancetta **9**

### SMALL PLATES

Sautéed Prawns & Chorizo w/ Creamy Organic Polenta & Romesco **13**

L Tacos w/ Crispy Petrole Sole **12**

Gnudi (Ricotta Gnocchi) w/ Baby Carrot, Spring Peas, Leeks, Tarragon & Toasted Almonds **11**

Slow Roasted Baby Back Ribs w/ a Pomegranate Glaze **15**

Braised Pork Belly w/ Crispy Polenta, Greens & Sherry Gastrique **14**

Soup **7**

### ENTRÉES

L Burger with Manchego Cheese & Frites **12**

Grilled New York Steak w/ Cauliflower Puree, Pomme Frites & Salsa Verde **21**

Pan Seared Pork Chop w/ Roasted Beets, Spring Onion, Garlic Cloves & Sage Pesto **19**

Buttermilk Fried Chicken w/ Smashed Potatoes, Baby Artichokes & Lemon Caper Butter **17**

Fresh Fish **A.O.**

Pan Seared Pizzetta **14**

### SIDES

Sautéed Bloomsdale Spinach & Green Garlic **7**

Pommes Anna (Thin Sliced Potatoes) **7**

Spiced Pomme Frites w/ Horseradish Aioli **6**

Three Course Prix Fixe Menu created by Ame **35**  
with Wine Pairings selected by Jonathan **15**

\*ALL AIOLI IS HOUSEMADE CONTAINING ORGANIC RAW EGGS

**"TRUST YOUR CHEF" — AME**

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