

Pomona

BISTRO & WINE BAR

DINNER MENU

SMALL PLATES

- Merguez Sausage, *Caramelized Onions, Mustard Condiment* 8
Prosciutto Wrapped Quail, *Piquant Greens, Vegetables a la Grecque, Walnut Vinaigrette* 15
Sautéed Veal Sweetbread, *Celery Root Puree, Sautéed Asparagus, Veal Jus* 12
French Onion Soup, *French Bread, Gruyere Cheese* 10
PEI Mussels, *Mustard, Roasted Garlic, Saffron, White Wine* 14
Bistro Salad: *Mixed Greens, Beets, Goat Cheese, Orange, Pomegranate-Orange Vinaigrette* 8
Romaine Salad, *Romaine Lettuce, Sunny Side Up Quail Egg in Brioche, Caesar Dressing* 10
Duck Leg and Thigh Confit, *Brussels Sprouts, Bacon, Sunnyside Up Egg* 17
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CHARCUTERIE

Dry Cured Rosette De Lyon Sausage, Merguez Sausage, Bacon Wrapped Chicken Thigh, Veal Sweetbread, Chicken Liver Pate, Mangalitsa Pork Chorizo, Pork Belly Bacon with Gribiche, *Condiments Include: Mustard, Pickled Vegetables, Baguette*
Enough for Two 30

LARGE PLATES

- Stuffed Branzino: *Onion, Kale, Mushroom Stuffing, Olive Oil, Lemon, Arugula* 34
Seared Scallops, *Avocado Remoulade, House Made Bacon, Tomato-Fennel Confit* 40
Vegetarian Plate: *Assorted Roasted Vegetables and Quinoa* 19
Shellfish Pasta: *Clams, Mussels, Squid, Shrimp, Tomatoes, Clam Broth, Hand-Made Pasta* 32
Seared Duck Breast, *Spring Greens, Onions, Spring Vegetables, Pear-Lemon Jam, Duck Jus* 39
Antelope Chop, *Spring Vegetables Glazed in Local Honey, Fig Mostarda, Jus* 51
Braised Beef Short Rib, *Parsnip Puree, Root Vegetables, Onion Jam, Beef Jus* 30
Bacon Wrapped Beef Tournedos, *Potato Gratin, Roasted Vegetables, Shallot Puree, Jus* 39
Chicken Breast, Bacon Wrapped Thigh, *Roasted Vegetables, Bread, Rosemary Jus* 26
Veal Tenderloin, *Crispy Sweetbread, Mushroom Risotto, Sauce Mouseline, Veal Jus* 36
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CHEESE PLATE

Les Délice des Crémiers, Soft Cow's Milk, *Burgundy, France*
Blue D'Auvergne, Cow's Milk, *Auvergne, France*
Chabichou du Poitou, Soft Goat's Milk, *Poitou-Charentes, France*
Quince Paste, Fruit and Croûtes
Small 4 ounces \$17 Large 8 ounces \$28

SIDES 7

French Fries
Quinoa
Assorted Roasted Vegetables
Sautéed Kale with Garlic and Lemon
Roasted Potatoes in Duck Fat and Butter
Brussel Sprouts with Bacon

*We Proudly Support Organic, Sustainable and Local Farms When in Season and Available
Albert's Organics, Sarasota Beef Company, Lake Meadows, Honeyside Farms, Port Charlotte Specialties,
Grove Ladder Farm, and Hoot Acre.*