

WANDA

DINNER MENU

BEGINNINGS

Puree of Parsnip 13 GF
smoked trout, green apple, chive

Soupe de Poisson 15
rouille, garlic toast

Tuna Tower 18 GF
sushi grade tuna, wasabi tobiko, avocado,
crème fraiche, wonton chips

Hudson Valley Foie Gras 20 *GF
forelle pear, brioche, lemon thyme,
poire william, glace de canard

Crispy Brussels Sprouts 13 GF
bacon, roasted pepitas, sun dried cranberries,
apple cider vinaigrette

P.E.I. Mussels 13 *GF
lemongrass, coconut, pickled vegetables,
kaffir, thai bird chili, grilled bread

Goat Cheese Croquettes 13
panko crust, lavender honey, walnut

Pate de Campagne 15 *GF
frisee salad, onion jam, toast points

GREENS

Chopped Salad "Wanda" 13
romaine hearts, radicchio, crispy chick peas,
cucumber, 12 hour tomatoes, avocado,
manchego cheese, champagne molasses vinaigrette

Harvest Salad 13
baby kale, roasted butternut squash, pomegranate,
aged gouda, apple, maple balsamic vinaigrette

"B"s Salad 13
wild baby arugula, roasted pear, candied walnuts,
goat cheese, grape tomato, sherry wine vinaigrette

Classic Caesar Salad 11
romaine hearts, focaccia croutons, parmigiano-reggiano

+ Grilled Chicken Breast: \$7

+ Seared Scottish Salmon: \$9

+ Grilled Shrimp: \$9

+ Grilled Filet Mignon: \$15



GF: *Gluten-Free*

***GF:** *Can be prepared Gluten-Free*

V: *Vegetarian Dish*

*Consumer Advisory: Consuming raw or under cooked animal derived foods, such as beef, poultry, and eggs, may have the potential to cause food borne illness especially in children or the elderly.

MAINS

Chilean Sea Bass 38 GF
crispy purple potato, choy sum,
miso ginger emulsion

Seared Duck Breast 30 GF
essence of oranges, lemon thyme,
banyuls vinegar, blackberry, glace de canard

Grilled Filet Mignon 36 GF
carrot puree, brussels sprouts,
fingerling potatoes, port wine sauce

“Osso Bucco” Pork Cheeks 28
broccoli rabe, roasted peppers,
parmigiano-reggiano, pappardelle pasta

Scottish Salmon 28 GF
beech mushroom, crispy parsnip, shanghai tip
brown jasmine rice, roasted lobster broth

Organic Chicken Breast 28
fall vegetable hash, fingerling potato puree
glace de volaille

Stuffed Savoy Cabbage 22 V
polenta, chick peas, baby kale,
parmigiano-reggiano, charred tomato broth

Housemade Potato Gnocchi 26
duck confit, dinosaur kale, zante currants,
toasted pine nuts, roasted parmesan broth

BEVERAGES

Fountain Soda 3

Coffee 3

Hot Tea 3

Fresh Brewed Iced Tea 3

Iced Coffee 5

San Pellegrino Sparkling Water 1L 7

Panna Still Water 1L 7



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Host Your Next Party With Wanda!

- *Off-Premise Catering*
- *Private Dinner Parties*
- *Office or Birthday Parties*

Inquire For More Details & Booking Options.
wandabyob@gmail.com

HOURS:

DINNER: WEDNESDAY - SUNDAY 5:00 PM-10:00 PM
BRUNCH: SATURDAY & SUNDAY 10:30 AM-2:30 PM

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