



## Dinner Menu

### FOR THE TABLE

Roasted Castroville Artichoke with Tarragon Brown Butter and Preserved Lemon Aioli 12

Steamed Salt Spring Island Mussels, Saffron, Smoked Ham Hocks, Swiss Chard 16

\*Spätzle Mac 'n Cheese, Smoked Lardon, Mushrooms Toasted Hazelnuts, Caramelized Onion 14

Charbroiled Octopus, Hungarian Sausage, Duck Fat Fingerling Potatoes, Crispy Grey Lentil, Sauce Gribiche 14

Artisan Cheeses from Sonoma County, Marcona Almond, Fig Jam, Dried Fruits 16

Leek and Cauliflower Bisque, Bacon Roasted Croutons 8

### STARTERS

\*Little Gem Salad: Parsnip Cream, Pistachio, Pickled Shallots, Sugar Snap Peas, Green Goddess Vinaigrette 9

\*Curly Kale Salad: Red Quinoa, Pinot Noir Soaked Currants, Parmesan, Shaved Apples, Honey Walnut Vinaigrette 12

\*Roasted Beets, Whipped Redwood Hill Farm Chevre, Pickled Shallots, Beet Yoghurt, Balsamic Pearls 12

Wedge Salad: Iceberg Lettuce, Avocado, Pickled Onions, Tomato, Bacon, Blue Cheese Vinaigrette 9

Crab Louie: Avocado, Tangerines, Toasted Brioche 14

### MAINS

\*Ricotta Gnocchi (Gnudi) with Spring Peas, Asparagus, Pea Shoots, Herb Pesto, Parmesan 23

Roasted Atlantic Salmon with Crispy Potato Pancake, Sautéed Spinach, Riesling Reduction 25

Pan Seared Petrale Sole with Asparagus and Spring Peas, Risotto, Parmesan 23

Roasted Chicken Breast, Porcini and Wild Mushroom Cognac Sauce, Buttered Spätzle, Vegetables 23

Wiener Schnitzel with German Butterball Potatoes, Lingonberry Jam, Creamy Cucumber Dill Salad 24

Crispy Duck Leg Confit, Roasted Vegetables, Brandied Cherries, Duck Jus 22

Braised Lamb Shank with Red Cabbage and Apples, Steam Dumpling, Braising Jus 29

Bacon Cheeseburger, Aged Vella Daisy Cheddar, Caramelized Onion, Arugula, Tomato, Beer Grain Potato Bun 16

Bockwurst (2), Braised Sauerkraut, Potatoes and Grain Mustard 18

Beef Special Market Price

### DESSERT

Rolled Crepe with Walnut Cream, Rum Raisins, Chocolate Ganache 7

Chocolate Pot de Crème with a Jam filled Linzer Cookie, Berries, and Whipped Cream, 7

Cheesecake with Campari Stewed Berries and Burnt Orange, Salted Grahams, Whipped Cream 7

\*Warm Marzipan Torte with Toasted Almonds, Vanilla Bean Ice Cream 8

*\*Dishes may contain nuts and/or shellfish. Please inquire with Server.*

4.20.18

We are dedicated to using the highest quality, artisan ingredients from the local bounty of Sonoma County

20% Gratuity will be added to parties of 6 or more. Please, no separate checks for large parties.

Tisza Bistro | 8757 Old Redwood Hwy., Windsor, CA | 707.838.5100 | [www.tiszabistro.com](http://www.tiszabistro.com)