



Dinner Menu

FOR THE TABLE

- Roasted Castroville Artichoke with Tarragon Brown Butter and Preserved Lemon Aioli 12
- Pan Seared Scallops with Roasted Corn Succotash, Watercress Cream, Truffle 18
- Crispy Pork Belly, Tangerine Emulsion, Frisée Salad, Quail Eggs 12
- *Spätzle Mac 'n Cheese, Smoked Lardon, Wild Mushrooms, 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 15

STARTERS

- Roasted Butternut Squash Soup with Toasted Pumpkin Seeds and Pumpkin Oil 8
- *Curly Kale Salad with Red Quinoa, Pinot Noir Soaked Currants, Parmesan, Pomegranate, Honey Walnut Vinaigrette 12
- *Roasted Beets, Whipped Laura Chenel Goat Cheese, Arugula, Beet Yoghurt, Balsamic Pearls 12
- Endive and Radicchio Salad with Apples, Candied Pecans, Pickled Celery Root, Dijon Vinaigrette 9
- Iceberg Wedge Salad with Bacon, Pickled Red Onion, Bacon, Point Reyes Blue Cheese Vinaigrette 12
- Crab Louie: Avocado, Tangerines, Toasted Brioche 17

MAIN

- Gnocci (Gnudi) Pasta with Chanterelle Mushrooms, Sweet Potato, Spinach and Sherry Cream 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
- Make it a Jägerschnitzel with Spätzle 29
- Crispy Duck Leg Confit, Roasted Vegetables, Brandied Cherries, Duck 22. Additional Leg 6
- Braised Lamb Shoulder with Aromatic Vegetables, Parmesan Polenta 29
- Bacon Cheeseburger, Aged Vella Daisy Cheddar, Caramelized Onion, Arugula, Tomato, Beer Grain Potato Bun 16
- Bratwurst (2), Braised Sauerkraut, Potatoes and Grain Mustard 18
- Beef Special Market Price

DESSERT

- Chocolate Pot de Crème, Jam Filled Linzer Cookie, Whipped Cream 7
- Banana Nutella Bread Pudding a' la Mode 7
- Cheesecake with Campari Stewed Berries, Slated Graham, Whipped Cream 7
- *Warm Marzipan Torte with Toasted Almonds, Vanilla Gelato 8

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

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