



## Dinner Menu

### FOR THE TABLE

Roasted Castroville Artichoke with Tarragon Brown Butter and Preserved Lemon Aioli 14

Pan Seared Diver Scallops, Parsnip Potato Puree, Citrus, Espelette Beurre Blanc 18

Smoked Burrata with Balsamic Roasted Grapes, Balsamic Pearls, Sourdough Crostini 12

Spätzle Mac 'n Cheese, Smoked Lardon, Wild Mushrooms, Caramelized Onions 16

Charbroiled Octopus, Hungarian Sausage, Duck Fat Fingerling Potatoes, Crispy Lentil, Sauce Gribiche 15

Artisan Cheeses from Sonoma County, Marcona Almond, Fig Jam, Dried Fruits 15

### STARTERS

Soup of the day 8

Curly Kale Salad, Red Quinoa, Pomegranate, Candied Pecans, Shaved Parmesan, Honey Walnut Vinaigrette 12

Roasted Beet Salad, Whipped Laura Chenel Goat Cheese, Arugula, Beet Yoghurt, Citrus, Balsamic Pearls 14

Iceberg Wedge Salad with Bacon, Pickled Red Onion, Avocado, Point Reyes Blue Cheese Vinaigrette 13

Crab Louie, Avocado, Tangerines, County Line Farm Greens, Toasted Brioche 17

### MAIN

Ricotta Gnudi Pasta with Chanterelle Mushrooms, Sweet Potato, Spinach, Parmesan and Sherry Cream 24

Roasted Atlantic Salmon with Crispy Potato Pancake, Sautéed Spinach, Riesling Reduction 26

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

Roasted Chicken Breast, Porcini and Wild Mushroom Cognac Sauce, Buttered Spätzle, Vegetables 25

Hungarian Style Pork Paprika Goulash with Buttered Spaetzle, Apple and Red Wine Braised Red Cabbage 25

Wiener Schnitzel, Parsley Potatoes, Lingonberry Jam, Creamy Cucumber Dill Salad, Lemon 24

Jägerschnitzel, Wild Mushroom Sauce, Buttered Spätzle 29

Crispy Duck Leg Confit, Roasted Vegetables, Brandied Cherries 24 Add an Additional Leg for 6

Bacon Cheeseburger, Aged Cheddar, Caramelized Onion, Arugula, Tomato, Secret Sauce, Beer Grain Bun 16

Smoked Bratwurst with Ham Hock Braised Organic Sauerkraut, Parsley Potato, Baguette, Grain Mustard 19

Daily Beef Special Market Price

### DESSERT

Chocolate Pot de Crème, Raspberry Jam Filled Linzer Cookie, Whipped Cream 8

Profiteroles, Salted Caramel and Truffle Gelato, Belgian Chocolate Ganache 9

German Cheesecake, Salted Graham, Berry Compote, Whipped Cream 8

Warm Marzipan Torte with Toasted Almonds, Vanilla Gelato 8

Rev 1/17

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)

**WARNING:** Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65warnings.ca.gov/restaurant](http://www.P65warnings.ca.gov/restaurant)