

# VERITAS

Weekly Changing Fine Dining Menu available on Thurs, Fri & Sat evenings. Reservations Recommended.

May 18 - 20, 2017

Brussels Sprouts with Pears, House Pickled Onions, Gruyere, Missouri Pecans and Thyme Honey	11
Foie Gras Pork Rinds with Rosemary Honey, Reshampatti and Chives	9
Street Corn with Crispy Pork, Green Onions, Red Pepper, Cotija, Lime, Tobacco Onions and Reshampatti	13
Strawberry and Tomato Salad with Egg Yolk Marmalade, Ramp Puree, Red & Green Strawberry, Red & Green Tomato, Ramp, Mint and Basil	14
Deviled Eggs: Pimento Cheese, Bacon Molasses and Pickled Onions add Ortiz Anchovies to the top of each Deviled Egg	7 +3
Crispy Corn Bread w/Bacon Jam, Chives and Huitlacoche Butter	10
Devils on Horseback: a plate of five bacon wrapped, cheese stuffed, deep fried prunes with peanuts & balsamic gastrique	9

Pan Roasted Cobia with Bacon Lemon Broth, Mussels, Shrimp,  
Rice Cake, Tomato, Sugar Peas, Bacon, Ramps and Basil  
MARKET PRICE

Grilled Trout with Cracked Potatoes, Garlic Custard, Green Beans, Asparagus,  
Tomato and Olive Tapenade  
MARKET PRICE

Braised Pork Shoulder with Celery Root Puree, Beets, Carrots, Radish,  
Green Onion, Ramps, Walnuts, Lemon Balm and a Farm Fresh Duck Egg  
29

Prime Rib Eye with Mozzarella Mashed Potatoes, Beets, Asparagus,  
Brussels Sprouts, Bacon, Garlic Custard and a Farm Fresh Duck Egg  
MARKET PRICE

Chicken 'n' Waffles  
with Amish Organic Chicken Breast, Corn Waffle, Radish, Onion, Arugula,  
Red Eye Crumble, Rosemary Honey and Whipped Foie Gras Butter  
27

House Made Spaghetti with Tomato, Basil, Mushrooms,  
Grilled Onion, Burrata, Chili Oil and Brown Butter  
25

Vegetable Napoleon of the Day  
21

*Fabulous Wines from Spain  
paired with a Veritas dinner buffet*

## ***Destination Spain!***

*Join us at Veritas on*

***Wednesday, May 24***

*from 5:30 to 7:30 for a*

### ***Wine Tasting Dinner Buffet***

*with Stephen Alexander  
of De Maison Selections*

*De Maison Selections' portfolio focuses on boutique  
Spanish wines and is easily recognized today as one of the top  
US-based importers of small family estate Spanish wines.*

*Steven Alexander will share his life-long passion and  
expertise for hand crafted wines with all of us at Veritas. In  
addition to other wine related positions Steven was Wine Director  
of Spiaggia restaurant in Chicago.*

*Chef Mathis' dinner buffet will include Avocado Gazpacho,  
Spanish Rice and Shrimp and Grilled Trout with Orange, Olive  
and Tomato ...and that's just a glimpse at a corner of the menu!*

***The tasting and buffet will be \$40 per person***

*Reservations requested; seating will be limited.*

*Wines tasted will be available for special order at prices  
discounted for attendees only. Several of these special wines will  
also be available by the glass to enjoy with your dinner buffet.*

***Call Veritas at 636 227-6800 for reservations***

*Tasting only without dinner buffet \$15 at 7:30*