

## STARTERS

**Bison Marrow Bones**  
jelly, frisee, artisan toast 12

**Octopus**  
oregano, parsley, lime 13

**Nduja Toast**  
melted lardo, fried oregano,  
fleur de sel 8

**Warm Ricotta**  
horseradish, truffle, toast 10

## CURED MEATS

(taste one for \$6 or all five for \$17)

**La Quercia Prosciutto**  
**Bentons Country Ham**  
**Rabbit Liver Pate**  
**Coppa**  
**Pork Jowl Terrine**

## VALENTINES *tasting for* 2

(\$68 per person)

**Puree of Celery Root Soup**  
Crème fraiche, mostarda, rabbit  
liver toast

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**Crudo of Yellowfin Tuna**  
Chilled buttermilk, nduja, lime,  
crispy kale

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**Diver Scallops**  
Grilled endive, fingerling potatoes,  
pink grapefruit

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**NY Strip Steak**  
Creamed cauliflower, Brussels sprouts,  
toasted walnuts

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**Dark Chocolate Molten Cake**  
Baked white chocolate meringue,  
whipped cream

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**Bourbon & Chocolate Truffles**

## PROOF ON MAIN

702 West Main St  
Louisville, KY 40202  
(502)217-6360

please ask your server about our vegetarian,  
gluten-free and vegan options

## FIRST COURSE

**Puree of Rutabaga Soup**  
berkshire bacon, crème fraiche, smoked  
tomato marmalade 8

**Local Mixed Lettuces**  
red wine vinaigrette, radishes, pecorino 7

**Yellowfin Tuna Crudo**  
nduja, fried kale, chilled buttermilk, lime 12

**Chickpea & Country Ham Fritters**  
treviso, olives, parmesan, grain mustard 9

**Griddled Cacio Roma**  
dandelion, mushroom confit, grapefruit,  
hazelnut, bottarga 10

**Bison Tongue Salad**  
smoked sunchokes, crème fraiche, grain mustard,  
huber's cider and cured egg yolk 9

## ENTREES

**Wild Mushroom Risotto**  
simmered leeks, goat ricotta, agrumato 19

**Garganelli**  
sweet potato, walnut, sage, ricotta salata 18

**Alaskan Cod**  
creamed cauliflower, brussels sprouts,  
shredded treviso 25

**Pacific Swordfish**  
fried white anchovy, fingerling potatoes,  
grilled chicory, blood orange 24

**Smoked Amish Chicken**  
simmered green lentils, pesto pantesco  
and cotechino corn bread 23

**Berkshire Pork Chop**  
dandelion, cannellini beans, pear marmalade 25

**KY Bison Burger**  
cheddar, smoked bacon, jezebel 15

**Grilled Beef Ribeye**  
arugula, roasted turnips, radishes, parmesan  
and grilled lemon 29

## SIDES

(\$6 each, great for one or for the table)

**Braised Collard Greens**  
fresh chiles, anchovy, garlic

**Weisenberger Grits**  
parmesan & olive oil

**Brussels Sprouts**  
house made pancetta & vermouth

**Chef Michael Paley & Staff**

Winter Menu 2010