

Vang, Mai (CI-StPaul)

From: susan.dunlop <funlop97@gmail.com>
Sent: Wednesday, January 13, 2016 12:11 PM
To: *CI-StPaul_LegislativeHearings
Subject: 631 Snelling Avenue South Appeal
Attachments: Current Menu.doc; Deck oven usage with current menu.docx

Dear Ms. Moermond,

Attached is a copy of our menu and also a break down of each menu item and how the oven is currently being used for that item. While specific ingredients change during the season, this has pretty much been our menu for the past 4 and a half years. As mentioned during our hearing, we deep clean the oven weekly on Thursdays and we have currently been having it professionally cleaned, including the hood and plenum, every six months. The last professional cleaning was October. If there is concern about grease buildup we will be happy to have it professionally cleaned more frequently. Also, as we talked about, we are a small restaurant of 38 seats. We are open dinner only 5 days a week and on average seat 50 guests a day. Therefore, we are not a heavy volume restaurant. Thank you for your time and attention to this and if there is anything else you would like us to provide, please let us know.

Respectfully,
Susan and Joanne

Starters

STEAK TARTARE– 12

hand cut raw beef tenderloin, caper, shallot, mushroom oil

PORK BELLY – 12

braised winter onion, sage broth, apple cider & pickled mustard seed gastric

CORN DUMPLINGS & CRUNCHY SHRIMP – 14

poblano sabayon, fresh cheese, cilantro

CHICKEN IN A BUTTERMILK BISCUIT – 12

chili rajas, slaw, cilantro

SHORT RIB MEAT BALLS – 14

pickled cucumber, cultured cream, rooster chili sauce, mint

CRAB TOAST – 12

carolina blue crab, lemon oil, ghost chili

POTATO GNOCCHI – 12

brussels sprout, chestnut cream, demi sec plums, pecorino

POPPY SEED STEAM BUN– 12

corned beef tongue, cilantro, pickled cucumber , coleslaw, 1000 island miso dressing

We will gladly individualize menu items to accommodate any dietary needs or preferences

Consuming raw or undercooked meat, poultry, seafood, mollusks or eggs may increase your risk of foodborne illness. joan's in the Park prepares all steaks, poultry and seafood to your specifications.

Our menu includes ingredients that are known allergens, including but not limited to peanuts, tree nuts, shellfish, wheat and dairy.

Salads

HEIRLOOM LETTUCES – 13

roasted pear, gorgonzola dolce, hazelnut tuile, chili honey, lemon dressing

LOBSTER – 15

avocado, radish, kumquat, peanuts, cilantro, coconut

DUCK CONFIT – 14

cranberry, fennel, apple, demi sec fig, goat milk dressing.

KALE CAESAR – 12

soft egg, fried oyster, pecorino, anchovy

Entrées

NEW BEDFORD DAY BOAT SCALLOPS – 29

blistered red radish, cracked wheat, basil/hazelnut pesto

ORGANIC ROAST CHICKEN – 25

bell & evans farm cider brined chicken, tart cherry hazelnut syrup

DRY AGED BEEF RIB-EYE – 35

grass fed beef rib-eye, charred beet slaw, beet balsamic

TOMAHAWK CUT PORK CHOP – 29

soft corn polenta, brussels sprout petals, orange, thyme, mustard sauce

BRAISED BEEF CHEEK – 28

grass fed beef cheek, potato puree, plum pudding, rosemary caramel

MARKET FISH

our market fish is determined by season and inspiration

Sides - 11

- *chard brussels sprouts – honey, candied squash, walnuts*
- *red garnet yam – sesame seed, lime, cilantro*
- *caramel carrots – goat cheese, tarragon, hazelnut*
- *roasted cauliflower – anchovy brown butter, yogurt, red chili, cantaloupe puree*

Desserts

COCONUT RICE CUSTARD – 9

cardamom, cinnamon orange glaze, sesame seed tuile

SPICED APPLES – 10

caraway caramel, butter crisp, vanilla bean ice cream, walnut cream, current jam

SIGNATURE BROWN BUTTER PUDDING – 9

chocolate caramel, whipped cream, citron salt

CHOCOLATE CAKE – 9

devil's food cake, crème anglaise, bourbon cherry, chocolate fondue

After dinner offerings

FONSECA BIN 27 RUBY – 10

TAYLOR FLADGATE 10-YEAR TAWNY– 12

TAYLOR FLADGATE 20-YEAR TAWNY– 14

375 ML. MICHELE CHIARLO, NIVOLE, MOSCATO D'ASTI– 22

LAVAZZA COFFEE – 2.50

Deck oven usage with current menu

House Bread – The bread is baked in the oven and is then heated through for service in the oven

Steak Tartare – Oven is not used

Pork belly – Pork is slow cooked at 250 degrees in the oven in a covered container with stock. It is wrapped in foil and heated through for service in the oven

Corn dumplings & crunchy shrimp – Cast iron pan is pre heated in the oven. The pan is then removed from the oven and the dumplings and shrimp are heated through from the residual heat from the pan outside the oven. (Shrimp cook really fast and don't require a lot of heat)

Chicken in a buttermilk biscuit – A half chicken is slow roasted in a covered container and the meat removed. The biscuits are baked in the oven. For service the the biscuits are reheated in the oven and the chicken is wrapped in foil and heated through in the oven

Crab toast – Bread is warmed (toasted) in the oven.

Potato Gnocchi – Pan is pre-heated in the oven and then removed. Butter and the gnocchi are added to the pan and seared. The other ingredients are added and the pan is returned to the oven to warm through.

Poppy seed steam buns – The corned beef is sliced thin and wrapped in foil and warmed through in the oven.

None of the salads use the oven

New Bedford day boat scallops – The radishes pre baked on a sheet pan in the oven and are then warmed through in a pan for service. The scallops are seared on a pre-heated pan in the oven.

Organic Roast Chicken – The chicken is roasted in a covered pan in the oven

Dry Aged beef rib-eye – The rib-eye is seared in a pre-heated cast iron pan in the oven

Tomahawk cut pork chop – The Brussels sprout petals are warmed through in a pan in the oven. The pork chop is seared on a pre-heated cast iron pan in the oven

Braised Beef Cheek – The beef cheek is wrapped in foil and heated through in the oven

Market Fish – the fish is seared on a pre-heated pan in the oven

Chard Brussels Sprouts – The sprouts are pre baked on a sheet pan in the oven and then warmed through for service in a pan in the oven.

Red Garnet Yam – The yams are pre baked on a sheet pan in the oven and then warmed through for service in a pan in the oven

Caramel carrots – The carrots are pre baked on a sheet pan in the oven and then warmed through for service in a pan in the oven

Roasted Cauliflower – The cauliflower is baked on a sheet pan in the oven and then warmed through for service in a pan in the oven

Coconut Rice Custard – Oven is not used

Spiced Apples – The butter Crisp, which is basically a piecrust, is baked in the oven

Brown butter pudding – Oven is not used

Chocolate Cake – Cake is baked in the oven

