

*Welcome Guests*

## The Library Dinner Menu

*Our dishes are hand crafted with love and made from scratch.  
We kindly ask for your patience as our cuisine takes time to skillfully prepare.*

### SOUP

#### **Caldo Verde | 6**

Traditional Portuguese Potato Soup  
Sautéed Chouriço | Kale

**Daily Selection | market price**  
Seasonally Inspired & Prepared Daily

### SALADS

#### **The Library | 9**

Mesclun Greens | Grape Tomato Cucumber |  
Shallot | Carrot  
Grana Padano | Coriander-Balsamic Dressing

#### **Charlotte's Web | 14**

Frisée | Lemon Infused Olive Oil | Fresh Oregano  
| Shallot | Grape Tomato  
Pancetta | Poached Egg

#### **Caesar Salad | 12**

Torn Romaine | Asiago  
Garlic-Butter Croutons | Anchovies  
Caesar Dressing

#### **Arugula Salad | 14**

Arugula | Dried Figs  
Granny Smith Apples | Orange Supremes  
Toasted Pepitas | Whipped Gorgonzola & Goat  
Cheese Blend | Minted Raspberry -White  
Balsamic Dressing

#### **Salad Additions**

Grilled Chicken \$5 | Scallops \$10 | Steak \$10 | Grilled Shrimp \$7 | Salmon \$9

### CHARCUTERIA & APERITIVOS

Served with Parmesan- Lebni & Fresh Herb Flatbread

**Library Tapenades**

Creamy Artichoke

Jalapeno Hummus

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your chance of foodborne illness*

Sun-Dried Tomato  
**15**

Fresh Grapes | Olives  
Manchego|Asiago|Sharp  
Cheddar | Soppresata  
Coppa Dried Chouriço  
Prosciutto | Sun-Dried  
Tomato Tapenade  
**18**

**Baked Brie**  
Filo Wrapped Brie  
Honey | Pecans  
Raspberry Preserves Mixed  
Berries  
**15**

**Vineyard Harvest**

## TAPAS

**Creamy Artichoke Tapenade | 11**  
Parmesan-Lebni Flatbread | Fresh Herbs EV00

**Portuguese Fries | 8**  
Russet Potato | Lemon –Herb Aioli  
Saffron Ketchup

**Grilled Eggplant Caprese Napoleono | 11**  
Eggplant |Plum Tomato|Mozzarella|Basil  
EV00|Rosemary- Balsamic Reduction

**Sautéed Mushrooms & Brûléed Burratta  
| 13**  
Fresh Herbs | Pecorino Encrusted Burratta  
Balsamic Reduction | EV00

**Camarão Mozambique | 11**  
Shrimp|Spicy Tomato Butter|Beer|Feta

**Seafood Ceviche | 12**  
Shrimp | Octopus | Calamari | Scallop  
Red Onion | Cilantro | Lime Juice | EV00

**Roasted Chouriço | 13**

Spiced Rum | Served Flaming

**Fried Calamari | 12**  
Rings & Tentacles | Fried Banana Peppers  
Chipotle Aioli | Marinara

**Steak Crostini | 13**  
Mushroom-Gorgonzola Cream Sauce  
Fresh Herbs| Balsamic Reduction  
Parmesan-Lebni Flatbread

**Garlic Toast & Mascarpone | 10**  
Prosciutto | Fig-Balsamic Glaze  
Oven Roasted Tomatoes

**Steamed Mussels | 14**  
Sautéed Chouriço | Plum Tomato | Basil White  
Wine | Sun-Dried Tomato Butter

**Grilled Shrimp Cocktail | 13**  
Cracked Pepper & Cilantro Marinade Butter  
Poached Shrimp | Cocktail Sauce

---

## PAELHA

*Classical Old World Specialties*

### **Paelha Marinheira | 32 per person** *(minimum of 2 people)*

Shrimp | Scallops | Calamari | Lobster Tail | Mussels | Monkfish  
Littleneck Clams | Saffron Rice

### **Paelha de Carne | 20 per person** *(minimum of 2 people)*

Coriander Pork | Lemon-Herb Chicken | Chouriço | Saffron Rice

### **Paelha a Valenciana | 30 per person** *(minimum of 2 people)*

Clams | Chicken | Monkfish | Chouriço | Shrimp | Saffron Rice

### **Paelha Vegetariana | 16**

Zucchini | Summer Squash | Bell Pepper | Onion | Eggplant | Tomato | Saffron Rice



## SIGNATURE ENTREES

*Gouveia Wine Inspired & Infused Dishes*

### **Steel Chardonnay Bouillabaisse | 29**

Clam | Lobster | Mussels | Monkfish | Shrimp | Tomato | Leeks  
Fennel | Toasted Baguette

### **Cayuga White Brined Chicken | 25**

Frenched Half Chicken | Citrus-Herb Cure | Grilled Garden Vegetables  
Roasted Potatoes | Pan Jus

### **Stone House Red Braised Short Ribs | 27**

Tomato & Mushroom Barlotto | Parmesan | Basil | Red Wine Reduction

## ENTREES

### **Bacalhau | 22**

Baked Salt Cod | Potatoes | Garlic | EVOO | Sweet Paprika | Bell Peppers  
Spanish Onion | White Wine | Black Olives

### **Carne de Porco a Alentejana | 27**

Coriander Pork | Potatoes | Clams | Garlic | Onions | White wine

### **Bitoque | 31**

12 oz NY Strip Steak | Bordelaise Sauce | Fried Egg  
Roasted Potatoes | Garden Vegetables

### **Roasted Salmon | 25**

Skin on Salmon | Spinach & Herb Risotto | Tomato Bruschetta  
Balsamic Reduction | White Sangria Reduction

### **Shrimp Scampi | 23**

Toasted Garlic | Oregano | Parmesan Cream | Tomato | Spinach | Linguini

### **Butter Basted Filet Mignon | 34**

Thyme | Garlic | Bordelaise Sauce | Roasted Asparagus | Mashed Potato

Executive Chef: Gabriel Pacheco