

2014 WINTER RESTAURANT WEEKS SIGNATURE COCKTAIL

“PLUM DELICIOUS!”

1738 REMY MARTIN COGNAC, PLUM BRANDY, ROSEMARY-PLUM SIMPLE SYRUP, PLUM SCHRUB,
LUXARDO MARASCHINO CHERRY LIQUEUR, FRESHLY SQUEEZED LEMON JUICE

2014 WINTER RESTAURANT WEEK

LUNCH MENU \$20.14/person (exclusive of tax & gratuity)

APPETIZER:

WHITE BEAN SOUP, HAM, BABY KALE

CAESAR SALAD, ROMAINE, MARINATED ANCHOVIES, GARLIC CROUTONS, PARMESEAN SHAVINGS

DUCK & FOIE GRAS MEATBALLS, CINNAMON GLAZE, FIG JAM, PARSLEY SALT

ENTREE:

MUSSELS & FRENCH FRIES, BACON* BUTTER BROTH (*CAN BE PREPARED WITHOUT BACON)

PAPPARDELLE BOLOGNESE, RICOTTA SPLASH

CRISPY HEIRLOOM CHICKEN, POTATO & LEEK FRICASSEE, WILD MUSHROOMS, PEAS

DESSERT:

APPLE TART TATIN, VANILLA GELATO

HOUSE MADE CREME BRULEE, VANILLA BEAN

WARM CHOCOLATE CAKE PISTACHIO GELATO, CHERRY JAM

2014 WINTER RESTAURANT WEEK

DINNER MENU \$30.14/person (exclusive of tax & gratuity)

APPETIZER:

CAULIFLOWER SOUP, LEMON-PEPPER OIL

CAESAR SALAD, ROMAINE, MARINATED ANCHOVIES, GARLIC CROUTONS, PARMESEAN SHAVINGS

CRAB FRITTERS, PICKLED GINGER AIOLI, CILANTRO

ENTREE:

ROASTED ATLANTIC COD, WHIPPED BACALAO MASHED POTATO, ROASTED PARSNIPS, LAVENDER JUS

PAPPARDELLE BOLOGNESE, RICOTTA SPLASH

CRISPY HEIRLOOM CHICKEN, POTATO & LEEK FRICASSEE, WILD MUSHROOMS, PEAS

DESSERT:

HOUSE MADE CREME BRULEE, VANILLA BEAN

CINNAMON DOUGNUTS, RASPBERRY SAUCE

WARM CHOCOLATE CAKE PISTACHIO GELATO, CHERRY JAM

PLEASE NOTE MENUS ARE SUBJECT TO CHANGE