

Black Trumpet Restaurant Week Menu – Fall 2017

\$29.95

please choose a first course, second course and dessert option

~all items are also available a la carte~

FIRST COURSE

Fried Almonds, Olives and Garlic

Meatball with parsnip crème fraiche, dates and roasted broccolini

Braised Burgundy Escargots with mushrooms and madeira cream sauce

Garen's Greens with roasted beets, orange supremes, goat cheese and pomegranate vinaigrette

Spicy Shrimp and Squid with caramelized sweet potato and kimchi

Smoked Fish and Brown Butter Rillettes with rye bread

Green Lentil Soup with saffron yogurt and sofrito

Chef's Meze Plate: a daily assortment of three little dishes in one

SECOND COURSE

Smothered Roasted Cauliflower with berbere griddled peppers and onions, pecorino and anchovy-raisin sauce

Pan-fried Dayboat Fish with roasted autumn roots, kale and remoulade

Pastured Local Lamb Ragout with couscous, spinach, roasted peppers and preserved lemon, rose yogurt-herb purée

Arctic Char, Mussels and Chorizo with sherry, leeks, beans and chard

DESSERT or CHEESE

Brown Butter Blondies with maple squash, barley granola and mascarpone

Mocha Mousse with candied cranberries and cardamom whipped cream

Cheese Course- Choose one from our cheese selection