



## Spring 2019 Restaurant Week Menu

### First Course

#### **Overnight Ratatouille**

*Caramelized Vegetables, Stewed Tomato, Pecorino, Warm Sourdough*

#### **Indonesian Hot and Sour Tomato Bisque**

*Crispy Shrimp Toast*

#### **Roasted Beet Carpaccio**

*Aged Feta, Whipped Avocado, Watermelon, Sunflower Seed Granola,  
Black Pepper Caramel*

### Second Course

#### **Braised Pork Osso Bucco**

*Mushroom-Leek Bread Pudding, Roasted Mirepoix,  
Crispy Herbs, Candied Lemon*

#### **Chicken Cassoulet**

*Braised Chicken Thigh, Guanciale, Local Duck Sausage, Fava Beans,  
Dried Tomato, Herbed Bread Crumb*

#### **Seafood Primavera**

*Baby Shrimp, Littlenecks, English Peas, Asparagus,  
Fresh Gemelli, Mint Pesto, Piquillo Puree*

### Dessert

#### **Warm Indian Pudding**

*Vanilla Ice Cream, Candied Pecans*

#### **Spumoni "Cheesecake"**

*Pistachio Custard, Chocolate Soil, Cherries, Marshmallow*

*There will be no modifications and/or substitutions allowed for the Restaurant Week Menu. Thank you for your understanding. Please inform your server of any food allergies.*