

Summer Restaurant Week 2023

Three Courses for \$60

FIRST COURSE

Wild Arugula Salad

Artichokes, Pine Nuts & Parmesan *VG, GF, N*

Burrata

Heirloom Tomato, Cucumber & Basil *VG, N 5**

Tuna Tartare

Nicoise Olive, Basil & Bottarga **5***

Corn Bisque

Lobster, Chili Peppers & Bacon *GF*

Mushroom a la Greque

Fontina & Crostini *VG*

Steamed Mussels

Stewed Tomatoes, Calabrian Chili & Grilled Bread

Spanish Octopus

'Nduja, Mustard Greens & Soubise *GF 5**

Eggplant Agnolotti

Squash, Red Onion & Parmesan *VG*

Additional SIDES

12

Roasted Zucchini with Tomato & Oregano *VG, GF*

Braised Corn *VG, GF*

Crispy Fingerling Potatoes *VG, GF*

Sautéed Greens with Garlic & Lemon *VG, GF*

Tom Colicchio, *Chef/Owner*

Travis Sowards, *Executive Chef*

Gian Martinez, *Executive Pastry Chef*

** Supplemental Charge with Three Course Dinner*

VG - Vegetarian GF - Gluten Free N - Nuts

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

MAIN COURSE

Roasted Tomato Tarte Tatin

Squash Blossom & Parmesan *VG*

Roasted Cod

Corn, Romano Beans, Bacon & Clams *GF*

Olive Oil Poached Halibut

Squash, Saffron & Mussels *GF 10**

Roasted Steelhead Trout

Artichoke, Fava Beans & Parsley *GF, N*

Roasted Chicken

Creamed Spinach & English Peas

Grilled Duroc Pork Chop

Pole Beans, Pancetta & Peaches *GF*

Grilled Prime Hanger Steak

Romesco, Sweet Peppers & Bordelaise *GF, N 15**

Braised Lamb Shank

Eggplant, Pine Nuts & Raisins *GF, N 10**



Dessert

Watermelon Sorbet

Cucumber & Basil *VG, GF*

Strawberry Shortcake

Lemon Diplomat & Vanilla Ice Cream *VG*

Financier

Blueberry Compote & Corn Ice Cream *VG*

Chocolate Semifreddo

Candied Hazelnuts & Praline Ice Cream *VG*

Artisanal Cheese Plate *N 5**

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