

Restaurant Week Menu

Three Course Dinner 35.

EGGPLANT BRUSCHETTA
grilled country bread with tomato jam,
roasted eggplant & ricotta salata

GRILLED SHRIMP SALAD
watermelon, imported feta & upstate dandelion

CRISPY TRIPE
jicama, nectarines, radish sprouts & lime

PASTA VERDURE
imported Trofie pasta with squash blossoms,
tomatoes, garlic, olive oil & parmesan

BROOK TROUT
sweet corn & fava bean hash

GRILLED SPANISH MACKEREL
raw marinated vegetables & fried artichokes

BERKSHIRE PORK MEDALLIONS
broccoli spigarello & vidalia onion relish

BAVETTE STEAK
heirloom tomatoes, mountain gorgonzola,
ligurian olives & pesto vinaigrette

MASCARPONE CHEESECAKE PARFAIT
peaches & sour cherry sorbet

CHOCOLATE TART
Keepsake Farms raspberries
& creme fraiche ice cream

RHUBARB CRUMBLE chantilly cream

ICE CREAMS & SORBETS