



INDUSTRIA ARGENTINA

329 Greenwich Street
Tribeca, New York

RESTAURANT WEEK WINTER 2010

Appetizers

Tarta de Cebolla y Queso

Caramelized onions, smoked provolone, hazelnut romesco,
in a house-made herbed pastry shell

Trio de Empanadas

Braised lamb and potatoes

Sweet corn and shrimp

Smoked ham and mozzarella

Mollejas al Verdeo

Crispy sautéed sweetbreads, scallion and white wine sauce

Main Courses

Milanesa de Pescado

Skate wing milanesa, brown butter, cappers, cauliflower purée

Magret de Pato

House-smoked duck breast, quinoa risotto, red onion relish

Lomo a la Parrilla

Grilled filet mignon, Brussels sprouts and bacon stew, Porcini jus

Dessert

Pera en Compota

Torrontés-poached pear, Mascarpone cream, vanilla bean syrup

Bombón Suizo

Dulce de leche Argentinean-style Tartufo, warm dulce de leche sauce

Islas Flotantes

Slow poached meringue, vanilla crème anglaise

Executive Chef Natalia Machado