

City Restaurant Week 2021

3 COURSES, \$35

FIRST COURSE – CHOOSE ONE

Mixed Roasted Beets

whipped feta, pistachio, fresno chile, preserved lemon vinaigrette

“Cacio e Pepe” Mixed Green Salad

lemon-pecorino vinaigrette, black pepper polenta croutons, freshly grated parmigiano-reggiano

‘Nduja Arancini

rice and spicy pork fritters, arugula pesto, marinated mozzarella curd, english peas, lemon vinaigrette

Crispy Duck Leg Confit

yuzukoshō, pomegranate, sesame granola, miso aioli

Big Eye Tuna “Poke”

grilled cucumber, macerated blueberry, soy dressing, red chili puffed rice, sesame

Grilled Spanish Octopus *add \$5*****

fennel vinaigrette, crispy pee wee potato, sweet garlic purée, serrano chile-celery heart salad

SECOND COURSE – CHOOSE ONE

Rigatoni all'Amatriciana

spicy tomato sugo, guanciale, crescenza cheese

Ricotta Gnocchi

parmesan-prosciutto brodo, grilled porcini & vidalia onion, sourdough-parmesan crisp

Quail Egg Ravioli

savoy cabbage, meyer lemon, seven sisters cheese, hazelnut brown butter

Grilled Hanger Steak

persian gnocchi, spring vegetables, morel mushrooms, mustard emulsion

Pan-Seared Mediterranean Stone Bass

braised black rice, blistered snap peas, mint, sweet and sour carrot conserva

Moqueca Mista

scallops, mussels, clams, coconut broth, preserved kumquat, jasmine rice, coriander

DESSERT

Cheesecake Flan

strawberry-rhubarb preserve, lavender-spiced almonds, buttermilk whipped cream

Pavlova

coconut cream, pineapple sorbet, sesame tuille, shaved white chocolate

Chocolate & Hazelnut Ganache

ginger-maple gelato, chocolate lace cookie, sea salt

EXECUTIVE CHEF DWAIN KALUP

PLEASE INFORM US OF ANY FOOD ALLERGIES.

Consuming raw or undercooked meat, poultry, seafood or shellfish may increase your risk of food borne illness.



SPARKLING

Bele Casel Prosecco , Italy // golden apples and grapefruit	12
Domain Barmès-Buecher, Crémant d'Alsace , France // gentle, charming textures, brioche, meringue	17

WHITE

Weingut Stadt, Grüner Veltliner , Austria // crisp, clean minerality, peppery finish	11
MacRostie Chardonnay , Sonoma // lush, full-bodied with vibrant fruit and a touch of oak	12
Allen Scott Sauvignon Blanc , New Zealand // pomegranate, passion fruit, citrus, herbacious	12
Kellerei St. Paul's Pinot Grigio , Alto Adige // delicious, white peach, juicy pear	16
Nisia Verdejo , Spain // bright, crisp, apples, pears, evergreen	12
André Bonhomme Viré-Clessé, Burgundy , France // quince and citrus peel, tangy acidity	16

ROSÉ

Figuière, Le Saint André , Provence // rich, full of fruit and spice	10
Orlana Villar Vinho Verde Rosé , Portugal // mineralic, fresh berries, fizzy goodness	10

RED

Annabella, Pinot Noir, Russian River , California // cherry, plum, pepper, nutmeg, vanilla	12
Lamadrid Malbec , Argentina // spicy, aromas of blackberry, spice, lavender	14
Juggernaut, Cabernet Sauvignon, Hillside Vineyards , California // earthy, dark fruit, 18mo in french oak	17
Canaletto Montepulciano , Italy // rich, with layers of plum and morello cherry, long elegant finish	12
Viña Alberdi Reserva Rioja , Spain // red fruit aromas, balsamic notes, hot milk cake, pleasant tannins	15

BEERS

Allagash White Witbier // 5%	6	Miller Lite // 4.7%	5
Levante Birra di Levante Pilsner // 5.2%	7	Mispillion River Space Otter Pale Ale // 5%	6
Founders All Day IPA // 4.7%	6	Cushwa Fog at Daybreak NEIPA // 5.6%	7
Aslin Tokyo Smoke IPA // 5.5%	8	Cushwa Cush Hazy IPA // 6.5%	7
Deschutes Fresh Squeezed IPA // 6.4%	7	Cape May Coastal Evacuation Double IPA // 8%	7
St. Bernardus Abbey Ale Tripel // 8%	8	Evil Twin Imperial Biscotti Break Stout // 11.5%	9

HAND-CRAFTED COCKTAILS

Market Manhattan // bourbon, cherry walnut bitters, amaro averna	12
Jameson Smash // jameson, cucumber, st. germain, lemon	
Who Shot JR // botanist gin, passion fruit, vanilla, strega	
Say Hello to My Little Friend // tequila, mezcal, arbol chile, sherry, pineapple	
Red Samurai // vodka, yuzu, pomegranate purée	
Rum Punch // bacardi, sailor jerry's, goslings, orange, pineapple and lime juices, pomegranate syrup, bitters, nutmeg	

CLASSICS WE REALLY LOVE

Paper Plane // bourbon, aperol, lemon, amaro nonino	
Old Fashioned // bourbon, bitters, orange peel, muddled sugar, luxardo cherry	
Whiskey Sour // whiskey, lemon, egg white, simple syrup	
Negroni // blue coat gin, dolin sweet vermouth, campari	
Margarita // reposado tequila, cointreau, fresh-squeezed lime	
Stateside Dirty Martini // stateside vodka, blue cheese stuffed olives, olive juice	

