



## **EAST END RESTAURANT WEEK SPRING 2018**

THREE COURSE PRIX FIXE \$28.95

### **A P P E T I Z E R S**

#### **SOUP OF THE DAY**

**SPRING RADISH SALAD w/ ASPARAGUS & YUZU VINAIGRETTE**

**CHICKEN LIVER PATE w/ PICKLED BEETS & RYE TOAST POINTS**

#### **"THE WEDGE"**

**HEART OF ICEBERG w/ BACON, RED ONION, TOMATOES, CUCUMBER & BLUE CHEESE VINAIGRETTE**

**ARTISANAL GREENS w/ BARTLETT PEARS, MANCHEGO CHEESE,  
PUMPKIN SEEDS & SHERRY VINAIGRETTE (SUPPL CHG +\$3)**

**GREEN GARBANZO & JALAPENO-LIME HUMMUS w/ GRILLED FLATBREAD & MARINATED OLIVES  
(SUPPL CHG +\$3)**

**SALMON TARTARE w/ SCALLION, LIME, JALAPEÑO & POTATO GAUFRETTE (SUPPL CHG +\$4)**

**CRISPY CALAMARI w/ SIRACHA – LIME AIOLI (SUPPL CHG +\$3)**

### **E N T R E E S**

**PE I MUSSELS w/ SHALLOTS, & CILANTRO IN A COCONUT HABAÑERO BROTH w/CHIMICHURRI CROSTINI**

**FETTUCCINE w/ BRAISED SHORT RIBS, FRESNO CHILIES, CERIGNOLA OLIVES & PECORINO PEPATO**

**FRESNO BURGER w/ LETTUCE, TOMATO, RED ONION & POMMES FRITES**

**CHICKEN MILANESE w/ ARUGULA & GOAT CHEESE SALAD, ROASTED TOMATO SAUCE**

**LINGUINI w/ MONTAUK LITTLENECK CLAMS & CHORIZO IN A SPICY WINE BROTH (SUPPL CHG +\$4)**

**PAN SEARED SCOTTISH SALMON w/ CARAMELIZED LEEKS, BLACK TRUFFLE-FARRO RISOTTO  
& ASPARAGUS SALT (SUPPL CHG +\$6)**

**GRILLED HANGER STEAK w/ ARUGULA SALAD, POMMES FRITES & SAUCE VERTS (SUPPL CHG +\$6)**

**ROASTED NATURAL CHICKEN BREAST w/ SAUTÉED HARICOT VERTS, POTATO PURÉE  
& TRUFFLE-THYME JUS (SUPPL CHG +\$6)**

**CAZUELA ROASTED LOCAL TILEFISH w/ MAITAKE, ENOKI & SHIITAKE MUSHROOMS,  
BOK CHOY, RICE NOODLES, LEMONGRASS DASHI & BEAN SPROUT - THAI BASIL SALAD (SUPPL CHG +\$8)**

**GRILLED DUROC PORK CHOP w/ BUTTERMILK CORNBREAD, FRIED BRUSSELS SPROUTS,  
BACON JAM & GUAJILLO SALSA  
(SUPPL CHG +\$8)**

**PLEASE, NO SUBSTITUTIONS OR SHARING ON PROMOTIONAL MENUS**