

the daily dish

A NEIGHBORHOOD BISTRO

WINTER RESTAURANT WEEK extended

available 1.23 through 1.28

Three-Course Dinner Menu For \$40pp*

* + Upcharges will be added to the starting price of \$40.

A la carte pricing is also available in parenthesis.

FIRST COURSE

Ricotta & Carrot Ravioli (12)

sage brown butter sauce, aromatic breadcrumbs

Steamed PEI Mussels (15)

bacon, mushroom white wine cream sauce, toasted baguette

French Onion Soup (12)

house croutons, gruyere cheese

Poached Pear Salad (12)

arugula & mixed greens, candied pecans, blue cheese, balsamic dressing

Lamb Chop* +5 (18)

pearl couscous w golden raisins & almonds, mint yogurt sauce, pomegranate gastrique

SECOND COURSE

Pan Roasted Faroe Island Salmon (27)

braised lentils, roasted cauliflower, beurre blanc

Coq au Vin (23)

braised half chicken, root vegetables & mushrooms in red wine, mashed potatoes

Butternut Squash Risotto (20)

roasted mushrooms, caramelized onions, goat cheese, microgreens

Braised Pork Shank (28)

creamy sage polenta, roasted brussels sprouts, braising jus

Pan Roasted Rockfish* +6 (32)

cauliflower puree, roasted bok choy & oyster mushrooms, brown butter

Seafood Pasta* +7 (32)

housemade pappardelle w scallops, shrimp & lobster sauteed broccoli & mushrooms,
saffron lobster bisque sauce

NY Strip Steak* +8 (32)

garlic mashed potatoes, roasted baby carrots, mushroom wine sauce

THIRD COURSE

Key Lime Pie (9)

compote, whipped cream

Chocolate Mousse (8)

fresh fruit

Apple Bread Pudding (8)

whipped cream

Menu is subject to change and availability. Happy eating!