

Northern Liberties

RESTAURANT WEEK



\$ 40 *Per Person*

First Course

Roasted Beet Salad ✓

roasted beets, pecans, vegan feta, herb vinaigrette, micro greens, sea salt & fresh cracked pepper

OR

Grilled Octopus

harissa citrus glaze, roasted artichokes, white anchovies, olive oil cured capers, mixed greens

Second Course

Tagliatelle ✓

house made pasta, kalamata olive pesto, basil, sun-dried tomato, roasted almonds, pecorino romano, toasted breadcrumbs

OR

Braised Short Rib

parsnip mash, sauteed broccolini, red wine gravy

OR

Jumbo Lump Crab Risotto

arborio risotto, fennel, shallot, garlic, poblano, fresh peas, herbs, charred lemon, pecorino romano

Dessert

Chocolate Pot de Creme ✓

fresh berries & whipped cream

OR

Hazelnut Panna Cotta ✓

amarena cherries & crushed almonds

OR

Sticky Toffee Pudding ✓

date cake, toffee caramel sauce, whipped cream & berries