

HUNTINGTON RESTAURANT WEEK FALL 2017

OCTOBER 8TH - 15TH
\$30 Three Course Meal

FIRST COURSE

ARUGULA

arugula, radicchio, kohlrabi, kaffir lime leaf vinaigrette,
grapefruit, manchego, sunflower seeds, pickled cauliflower

BUTTERNUT SQUASH AND APPLE PUREE
cinnamon crema, toasted pepita

KALE AND QUINOA SALAD
red onion, raisins, blue cheese, sherry vinaigrette

SECOND COURSE

SOUTHERN FRIED CHICKEN

dark meat chicken, sweet potato puree, pickled cabbage, pickles

CRISPY SALMON

mushroom puree, charred leeks, sweet corn, brown butter

DRY AGED NY STRIP (+\$9)

potato, cipollini onion, trumpet mushroom, bone marrow butter

ST. LOUIS RIBS (+\$5)

chipotle bbq sauce, pickled watermelon rind

THIRD COURSE

BANANA BREAD PUDDING

nilla wafers, banana pudding, banana bread, whipped cream

SOUTHERN APPLE PIE
cinnamon struesel