

# PRIX FIXE DINNERS

## CENTRAL FAMILY RESTAURANT 20

### FIRST

cream of crab or  
maryland crab soup

### SECOND

half rack of baby back ribs  
served with two sides

crab-cake stuffed portobello mushroom  
topped with provolone cheese and marinara  
sauce, served with two sides

## GRANFALLOONS 25

### FIRST

red chili  
steak, chorizo, black beans,  
and pimento cheese cornbread

mexican meatballs  
red chile sauce, queso fresco,  
and cojita cheese

kale salad  
bacon, dried fruit, walnuts,  
and blackberry vinaigrette

pierogies  
roast beef, jus, horseradish,  
roasted leeks, and cheddar cheese

### SECOND

petite filet  
8 oz petite filet grilled & sliced,  
served with colcannon

### cod

baked in parchment with cilantro chutney,  
served with rice and black beans

falafel tacos  
avocado cucumber sauce, tomato,  
and queso fresco

### THIRD

chocolate cake  
with whipped cream and blackberry sauce

carrot cake

## COOMB'S TAVERN 20

### FIRST

garlic parmesan chicken wings

### SECOND

grilled caesar salad  
with house croutons

### THIRD

12 oz new york strip steak  
topped with steakhouse butter, house onions  
rings, and red beans & rice

*or*

### FIRST

sweet kale salad  
with blueberry vinaigrette

### SECOND

wild caught salmon  
with tomato chutney creme sauce over pasta

### THIRD

peanut butter cheesesteak

## ESAAAN 20

### FIRST

soup of the day

asian salad

laab moo

### SECOND

pad thai

spicy thai basil

red curry

green curry

masaman curry

pad panang stir fry

vegan stir fry

vegan green curry with tofu

traditional pad thai

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## **HAMIR'S INDIAN FUSION 30**

### FIRST

samosas

crab puri

masala paneer cubes

### SECOND

coconut curry chicken

chicken tikka masala

indo-thai shrimp

### THIRD

mango custard

gulab jamun and ice cream

chai with ginger biscotti

## **THE LEFT BANK RESTAURANT AND BAR 40**

### FIRST

soup du jour

winter chopped salad

teriyaki pork belly  
with sirachi pickled vegetables  
and crispy wontons

### SECOND

truffled mushroom risotto

bronzino  
with winter panzanella salad

lamb tagine  
with olives, tomatoes, and house pasta

### THIRD

creme brulee

caramel crunch cake

chocolate silk pie

## **MEZZOGIORNO MARCH 3 40**

### FIRST

mediterranean roasted vegetable  
caprese salad with asiago

### SECOND

saltimbocca style beef tenderloin  
with garlic shrimp and pasta

### THIRD

white chocolate cannoli pudding  
with fresh berries and espresso caramel

## **MI CALDERO 20**

### FIRST

empanadilla

with bacalao guisado (salted cod stew)

cornmeal fritters  
with dipping sauce

yucca ball with cheese

cream of plantain soup

sweet plantain empanadilla  
stuffed with ground beef and cheese

### SECOND

roasted pork  
stuffed with rice and pigeon peas,  
served with tropical root mash

guava glazed chicken breast  
served with sauteed rice and beans

shredded green plantain mofongo bowl  
stuffed with beef stew and salad

stewed okra and eggplant  
served over puerto rican polenta

### THIRD

carmen's bread pudding

coquito flavored tres leche cake

coffee flan

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## **REVIVAL SOCIAL CLUB 30**

### FIRST

flash fried calamari  
charred sweet onion aioli

general tso's cauliflower  
sesame and green onion

potato bourekas  
bacon marmalade, sour cream, and chives

### SECOND

braised short ribs  
cauliflower mash, winter vegetables,  
and horseradish creme

olive oil poached swordfish  
tomato, olives, spinach, white beans,  
and grilled lemon

bourbon brined pork loin  
white corn grits, roasted brussels sprouts,  
and bourbon glaze

black garlic gnudi  
black trumpet mushroom, spinach,  
caramelized onion, and goat cheese

### THIRD

peanut butter budino  
nutter butters, whipped cream, chocolate,  
and candied peanuts

donuts  
creme anglaise, salted caramel,  
and chocolate

molten chocolate lava cake  
with vanilla ice cream

## **ROCKFISH PUBLIC HOUSE 40**

### FIRST

three u-15 shrimp cocktail

3 RPH oysters on the half shell

samurai shrimp toast

### SECOND

half boston bibb salad  
with prosecco vinaigrette

new england clam chowder

seafood stew

### THIRD

crab and crab  
soft shell crab stuffed with backfin crab  
imperial, dusted with crab seasoning and  
broiled, served on old bay risotto  
with roasted corn and jalapeno

stuffed lobster tail  
backfin crab imperial stuffed cold water  
lobster tail served with buttered old bay corn  
and fingerling potatoes

chilean sea bass  
miso soy glazed chilean sea bass,  
served with japanese vegetables  
and crab fried rice

## **ROOSEVELT TAVERN**

### FIRST

soup or salad

### SECOND

grilled australian lamb loin - 30  
black truffle spaghetti, english peas,  
truffle creme, and parmesan tuile

maine lobster imperial - 40  
fennel and wild mushroom risotto cake,  
wilted spinach, and saffron creme

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## ROOST UNCOMMON KITCHEN

MARCH 1 45

### FIRST

country ham and biscuits  
buttermilk biscuit, benton's country ham,  
super sharp pimento cheese,  
and rosemary honey

### SECOND

root succotash  
roasted & chilled beets, parsnips & celery  
root, poached pear, white balsamic,  
and quail egg

### THIRD

shrimp and grits  
butter poached gulf shrimp, cheesy grits  
and seafood gravy

### FOURTH

flank and eggs  
marinated flank steak, pork belly fried rice,  
kimchi, fried egg, and char siu sauce

### fried chicken

buttermilk fried chicken with special  
seasoning, with mac & cheese, shaved  
brussels sprouts and pork belly,  
and whipped potatoes

### falafel

chickpeas and fava beans with special  
seasoning, with mac & cheese, shaved  
brussels sprouts, and whipped potatoes

### FIFTH

bananas foster chess pie  
with peanut butter ice cream

## TASTE TEST (BASTA LA PASTA) 30

### FIRST

soup

### SECOND

house salad and breadsticks

### THIRD

braciole three ways  
beef, chicken, and eggplant

### FOURTH

cannoli

## TUTONI'S 40

### FIRST

roasted beet salad  
beet puree, pecorino, radish, sherry vinegar,  
and focaccia crouton

house-stretched caputo brothers mozzarella  
capocollo, balsamic, micro greens, olive oil,  
maldon salt, and pistachio

### fluke tartare

parsnip puree, parsnip chips, calabrian  
chilies, and focaccia breadcrumb

### SECOND

locust point roasted beef shank  
polenta and root vegetables

### sweet potato gnocchi

sage, brown butter, parmigiano reggiano,  
pomegranate, and pumpkin seeds

### whispering willows pork loin chop

celery root puree, roasted squash,  
and tuscan kale

### market fish

black rice, speck, saffron, fennel,  
and sun dried tomato puree

### linguine carbonara

smoked pork belly and parmigiano reggiano

### THIRD

lavender panna cotta  
dark chocolate and candied orange

choice of mini desserts