

# Pasta Monday

October 2nd, 2017

Two Courses 28 | Three Courses 36

I

## Beet Cured Gravlax

"everything bagel" tuile, horseradish crème fraîche

## Tempura Shrimp Salad

grilled romaine, heirloom tomato, taleggio fondue

## Roasted Beet Salad

mâche, crème fraîche, candied walnut (v)

## Beef Tartare

caper, dijon, pesto

## Pistachio & Pig Ear Paté

farmer's lettuce, "b&b" pickles

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II

## Mascarpone Agnolotti

shaved truffle, lemon, brown butter (v)

## Imbarcazioni di Mare

topneck clam, scallops, lobster

## Barigoule Artichoke Tagliatelle

poached fried egg, black pepper (v)

## Porchetta & Pappardelle

acorn squash, beech mushroom, chicken apple jus

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III

## Peach Ice Cream Bar

almond, elderflower ganache, thyme meringue (gf)

## Huckleberry Caramel Financier

corn ice cream, corn flakes

## Coffee Cake

mochaccino ice cream

## Rum-Glazed Banana Bread Pudding

brown sugar ice cream

## Cheese Plate

varied selection

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