

GARCES TRADING Co.

RESTAURANT WEEK DINNER

JANUARY 14TH-26TH, 2018

FIRST COURSE

Choice of One

ROASTED CAULIFLOWER
*Black Garlic Pesto,
Orange Tarragon Vinaigrette*

MASALA VADAI
*Black Lentil Fritters, Saffron Yogurt,
Fennel, Harissa Aioli*

CHEF'S SELECTION
OF CHEESE
Seasonal Accompaniments

CHEF'S SELECTION
OF CHARCUTERIE
House Mustard, Cornichons

SECOND COURSE

Choice of One

INSALATA SEMPLICE
*Mixed Greens, Dijon Vinaigrette,
Fines Herbes, Migas*

VEGETABLE MINISTRONE
*Tomato & Fennel Broth,
Cranberry Beans, Squash, Pecorino*

MEATBALLS
*Tomato Gravy, Parmesan,
Roasted Garlic Bread*

MOULES
*Blue Bay Mussels, White Wine &
Leek Cream, Roasted Garlic Bread*

THIRD COURSE

Choice of One

POULET RÔTI
*Roasted Chicken, Potato Purée,
Leeks Vinaigrette, Toasted Hazelnuts*

TROUT ALMONDINE
*Haricots Verts, Brown Butter,
Almond, Parsley*

SAFFRON TRENETTE
Shrimp, Clams, Cherry Tomatoes, Bottarga

TUSCAN FUSILLI CARBONARA
Guanciale, Eggs, Black Pepper, Pecorino

DESSERT

Choice of One

TARTE AU CITRON
*Lemon Tart,
Blackberry*

SEASONAL VERRINE
*Dark Chocolate Mousse,
Pistachio, Mascarpone, Raspberry*

35 PER PERSON

Plus beverages, tax and gratuity.

FEATURED COCKTAILS

DON'T TAKE IT FOR POMEGRANATE
Effen Pure Vodka, Pomegranate, Ginger Beer
\$12

HUNG OUT TO RYE
*Knob Creek Rye, Salignac Cognac, Lime,
Bianco Vermouth, Bitters*
\$13

GARCES TRADING Co.

BEVERAGES

COCKTAILS

ROSÉ DE LOIRE Vodka, Blackberry, Rosemary, Rosé Cava	11
CHARENTE RYE Old Overholt Rye, Cognac, Honey, Bitters	12
EL MONDEGO Dark Rum, Drambuie, Citrus, Sage, Sweet Potato	12
AMARO SIMETO Jim Beam Bourbon, Averna, Ginger Liqueur, Bitters.	12
CURRENTS OF SAÔNE Broker's Gin, Cassis, Lemon, Egg White.	12
GENIL Gin, Pimm's, Fresh Grapefruit	11
RHINE-STONE Sauza Blue Reposado Tequila, Beet Eau de Vie, Luxardo Maraschino, Green Chartreuse	12

GTC SANGRIA

Red Wine, Pomegranate, Cranberry, Cinnamon

SEASONAL SANGRIA

Please ask your server or bartender for today's selection

9/Glass, 36/Pitcher

BEER

BOTTLE

Hoegaarden, Belgium	7
Leffe Brune, Belgium	7
Peroni, Italy	6
Tröegs Perpetual IPA, Pennsylvania	6
Warsteiner Premium Dunkel, Germany	7
Sharp's Non-Alcoholic.	5

DRAFT

FOR OUR SEASONAL ROTATION

PLEASE ASK YOUR SERVER OR BARTENDER

WINE BY THE GLASS

SPARKLING

Cava, Segura Viudas Brut Rosé, Penedès, Spain NV	11/45
Chenin Blanc, Marquis de la Tour, Loire, France NV	11/45

WHITE

Chardonnay, Domaine de Guillaman, Côtes de Gascogne, France 2015	12/48
Pinot Grigio, Al Verdi, Molise, Italy 2016	11/45
Riesling, Urban, Mosel, Germany 2015	11/45
Sauvignon Blanc/Semillion, Château de Cappes, Saint-Macaire, France 2015	12/48
Vinho Verde, Quinta de Raza Falco de Raza Arinto, Lisbon, Portugal 2016	11/45

ROSÉ

Cielo, Veneto, Italy 2016	11/45
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RED

Bordeaux, Chateau Malbat, Bordeaux, France 2014. . .	13/51
Grenache/Syrah/Carignan, Domaine Sainte- Eugénie, Corbières, France 2015	12/48
Montepulciano, Masciarelli, Abruzzo, Italy 2015.	11/45
Pinot Noir, Dom Brunet, Pays D'Oc, France 2016	12/48
Tempranillo, Finca Antigua, La Mancha, Spain 2012.	12/48

NON ALCOHOLIC

LORINA SPARKLING SODAS	4.5
Blood Orange, Coconut Lime	
PENNSYLVANIA DUTCH BIRCH BEER	4.5
REGATTA GINGER BEER	4.5
SAN PELLEGRINO SODAS	4.5
Aranciata, Pompelmo, Limonata	
WYNDRIDGE FARM CREAM SODA	4.5