

GARCES TRADING Co.

RESTAURANT WEEK DINNER

SEPTEMBER 10TH-19TH, 2017

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 MINESTRA
*Tomato & Fennel Broth,
Cranberry & Fava Beans, Asparagus, 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

ELDER'S CUP
*Maker's Mark, Elderflower, Lemon,
Cucumber*
\$12

KENTUCKY SAZERAC
*Maker's 46, Old Overholt Rye, Vieux Carré,
Angostura & Peychaud's Bitters*
\$13

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BEVERAGES

COCKTAILS

GRANADA DE VINALOPÓ Vodka, Pomegranate, Lillet, Sparkling	10
CHARENTE RYE Old Overholt Rye, Cognac, Honey, Bitters	12
EL MONDEGO Dark Rum, Drambuie, Citrus, Sage, Sweet Potato	12
GARRONE Jim Beam Bourbon, Ginger Liqueur, Cucumber.	12
CURRENTS OF SAÔNE Broker's Gin, Cassis, Lemon, Egg White.	12
GENIL Gin, Pimm's, Fresh Grapefruit.	11
ISÈRE Sauza Blue Tequila, Elderflower, Chartreuse, Sparkling.	12

WINE BY THE GLASS

SPARKLING

Cava, Segura Viudas Brut Rosé, Penedès, Spain NV	10/42
Chenin Blanc, Marquis de la Tour, Loire, France NV	10/42

WHITE

Chardonnay, Domaine de Guillaman, Côtes de Gascogne, France 2015	12/48
Pinot Grigio, Al Verdi, Molise, Italy 2015	9/38
Riesling, Urban, Mosel, Germany 2014	11/45
Sauvignon Blanc/Semillon, Château de Cappes, Saint-Macaire, France 2015	12/48
Vinho Verde, Quinta de Raza Falco de Raza Arinto, Lisbon, Portugal 2013	10/44

ROSÉ

Palacio de Canedo Rosada, Leon, France 2014	11/45
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RED

Bordeaux, Château de Léotins, Bordeaux, France 2014.	11/45
Montepulciano, Masciarelli, Abruzzo, Italy 2013.	11/45
Pinot Noir, Dom Brunet, Pays D'Oc, France 2014	12/48
Tempranillo, Finca Antigua, La Mancha, Spain 2012.	12/48
Syrah/Grenache/Merlot/Cabernet Sauvignon, Chateau Jouclary Cabadarès, Languedoc-Roussillon, France 2013	11/45

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

GTC SANGRIA

Red Wine, Pomegranate, Cranberry, Cinnamon

SEASONAL SANGRIA

Rosé Wine, Brandy, Strawberry, Basil

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