

GARCES TRADING Co.

RESTAURANT WEEK DINNER

FALL 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.

Consumers are advised that eating raw or undercooked food may increase the risk of foodborne illness.

07.28.17