

Restaurant Week

2017

First Course

Kepta Duona

(Best Thing I ate of 2016 Phoenix New Times)

Crispy Rye Bread Tossed Is Duck Fat Aioli & Havarti Cheese

or

*Wood Charred Spanish Octopus GF

Roasted Artichokes, Braised Fennel, Sun Dried Yellow Tomatoes, Capers, Roasted Fingerlings, Smoked Pomodoro

or

Roasted Beet Salad

Arugula, Oranges, Green Goddess Emulsion, Pickled Onion, Balsamic Reduction, Smoked Candied Walnuts, Seared Goat Cheese, Bulger Wheat & Dried Apricots

or

Borscht GF(no Rye)

Beet soup, Meatballs, Root Vegetables, Rye Bread

or

*Black Pepper Crusted Foie Gras (additional 9 dollar upcharge)

Pickled Grapes, Orange Five Spice Gastrique, Whipped Dates & Goat Cheese, Toast & Prosciutto Di Parma

Second Course

Chicken Kiev

Crispy Chicken filled with Herb Butter & Havarti Cheese, Boursin Mash, Charcuterie Sauce, Wild Mushrooms

or

Cabbage Rolls

Cabbage Stuffed with Pork, Beef & Rice Braised in Pomodoro Sauce Served over Boursin Mash Topped with Bryndza Cheese

or

Smoked Beef Short Rib Stroganoff GF (with Boursin Mash)

Wild Mushrooms cooked in Natural Short Rib Jus over either Boursin Mash or House made Pappardelle Egg Noodles topped with Semetana

or

Pan Seared Scallops

Kasha Grains, Charred Cauliflower, Golden Raisins, Toasted Pine Nuts, Pomodoro

Third Course

Spurgos “Varškės”

Lithuanian Curd Cheese Doughnuts, Served with Vanilla Pastry Cream, Organic
Hazelnut Chocolate & Strawberry Marmalade

or

Grand Marnier & Lavender Crème Brulee GF

Mixed Berries

or

Napoleon Cake

Layers of Puff Pastry & Vanilla Pastry Cream with Cranberry

or

Paul’s Decadent Crêpe

Organic Hazelnut Chocolate, Banana, Macerated Berries