

Matt Carter/Hussein Martin
House Brasserie
2017 Restaurant week House Brasserie

Appetizer

Buratta 2oz
Charred cucumber, Lemon Vinaigrette, Castelvetrano Olive, Radish

Simple Salad, Local Greens, Medjool dates, Butternut squash, Espresso Vinaigrette, Horseradish

Cauliflower Salad, Sultana Vinaigrette, Farro, Apple, Ricotta Salata

Entrees

Salmon, Charred Turnip Puree, Tomato, Scallion, Sauce Vert

Creekstone Skirt Steak, Beluga, Curry Aioli, Piquillo Pepper, Corn

Lamb Bolognese, Cavatelli, Smoked Lamb, Green Olive, San Marzano Tomato

Dessert

Pavlova, Coconut Bavarian Cream, Charred Pineapple, Lime

Citrus Semi Freddo, Toasted Almond, Strawberry Granola feuilletine

Crepe Cake, Espresso, Dulce Crème Anglaise, Coco Nibs, Raspberry