

## Restaurant Week – Food Menu

Fall 2017

Three Course Meal - \$33

## Amuse Bouche

### Kepta Duona

*(Best Thing I Ate of 2016 Phoenix New Times)*

Crispy Rye Bread Tossed In Duck Fat Aioli & Havarti Cheese

## First Course

### \*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*

### Ruskie Pierogis

Potato, Farmers Cheese, and Caramelized Onion filled Pierogis glazed with Sherry Wine, Celery Root Puree, and Melted Leeks

*or*

### \*Black Pepper Crusted Foie Gras *(Additional \$9 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, and Wild Mushrooms

*or*

### Cabbage Rolls

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

*or*

### Chicken or Pork Shashlik

Pomegranate Marinated Pork or Chicken Kebabs with Vegetables, Shaved Brussels Sprout Tziki, Rice Pilaf, Mizeria Cucumber Salad & Fancy Sauce

*or*

### \*Pan Seared Scallops *(Additional \$5 Upcharge)*

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