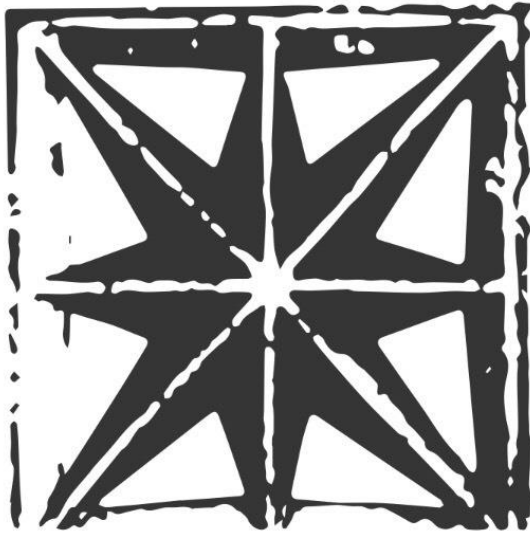


THE parlor

restaurant
week 2017



first course

crispy cuban oregano

crispy parlor garden cuban oregano served with pomodoro sauce

or

chopped salad

fregola, arugula, pickled red & green grapes, spicy soppressata, shaved iberico, avocado, watermelon radish, toasted hazelnuts, oregano vinaigrette

second course

chicken ravioli

house made chicken and ricotta ravioli, oven dried tomato, garlic breadcrumbs, herb salad

or

cacio e pepe

cararoli, grana padana, cracked black pepper lemon zest, parmesan crisp, thyme, grilled asparagus

dessert option

banana trifle

banana, graham cracker, vanilla cream

or

pineapple upside down cake

honey whipped cream, maraschino cherry