

# RESTAURANT WEEK \$59.76

By David Burke

## APPETIZERS

### Lobster dumplings ... +3

*tomato miso, chili oil, preserved lemon*

### PEI mussels

*French - garlic, shallots, white wine, tomato, crostini*

*~ Thai - garlic, shallot, tomato, red curry, coconut milk, herbs crostini ~*

### Butternut squash ravioli app

*parmesan, sage, walnuts, pomegranate, chocolate balsamic*

### Steakhouse wedge salad

*blue cheese, tomatoes, bacon, pickled red onion*

### Tuna & Salmon tartar

*avocado, citrus, soy*

## Entrées

### Orecchiette "Primavera"

*lemon, butter, white wine, heirloom tomatoes, English peas, asparagus*

### Roast chicken

*farrotto, butternut, celery root, kale*

### 8 oz filet mignon ... + 8

*b1 sauce, watercress*

### Wild mushroom & bison short rib cavatelli

*truffles, parmesan, roast garlic*

### Olive oil & lemon roasted Branzino

*artichoke puree, tiny ratatouille vinaigrette, black olives*

## DESSERTS

### Chocolate chip ice cream sliders (2)

*vanilla gelato, toasted marshmallow, amarena cherries, candied pistachio, hot fudge sauce*

### Vanilla bean creme brûlée

*cranberry compote, ginger snap cookie*

# 1776

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