

# audrey claire

restaurant week, january 2018

## . first .

grilled eggplant salad . roasted pepper . tahina . lemon . mint  
roasted portabella mushrooms . fried rosemary . pickled hot peppers  
marinated beets . bulgarian feta . walnut . lemon . mint  
brussels sprouts . garlic . calabrian chili . lemon . grana padana  
grilled baby artichokes . herb . lemon  
crunchy veggie salad . cucumber . tomato . chickpea . feta . olives . herbs  
herb ricotta . pistachio-pea pesto . honey . toasted pita  
lamb meatballs . hummus . jalapeno-cilantro puree  
grilled octopus . white bean-artichoke salad . arugula-sunflower seed pesto

## . second .

chicken breast . garlic spinach . mashed potato . pomegranate molasses  
grilled swordfish and vegetable kabob . garlic spinach . agro dolce  
chicken milanese . baby arugula salad . grape tomato . lemon  
grilled branzino . spiced tomato chickpea stew  
garlic shrimp . broccoli raab . white bean . pickled red hot chili . lemon  
pappardelle . portabella . arugula pesto . sunflower seeds . grana padana  
grilled arctic char . broccolini . roasted eggplant . piquillo coulis  
maple brined pork chop . apple . bacon . date . gorgonzola apple butter

## . third .

assorted homemade desserts