

RED SALT ROOM

DAVID BURKE

Spring Restaurant Week 2019

\$29.95 per person

FIRST COURSE

WEDGE SALAD 

green olive mascarpone | blue cheese | grapes | pistachios

CAESAR SALAD 

soft egg | cheese crisp

SPRING ASPARAGUS PLATE 

pickled radish | crispy shallots | crushed eggs | caperberries

FRITO MISTO

organic baby lettuce

MAIN COURSE

FLUKE MILANESE

arugula | aged sherry vinaigrette

TWISTED CHICKEN 

fingerling potatoes | confit cippolini onions

asparagus | vermouth reduction

BRANZINO 

pepper basquaise potatoes | spring onions | chunky olive vinaigrette

FLAT IRON STEAK

crushed peas | tempura hen of the woods | red wine butter

DESSERT

MOCHA CHOCOLATE CARAMEL DOME

cocoa nibs | crème anglaise

LEMON YOGURT PANNA COTTA

blueberries | lemon cornmeal poppyseed cookie

CARROT LAYER CAKE

cream cheese frosting | pineapple vanilla reduction | candied walnuts

MANGO SORBET 

mixed berries

*No Substitutions



Vegetarian



Gluten Free