

TOPPING ROSE HOUSE

Restaurant Week Menu 29.95

Appetizers

Crispy Salmon Sushi*

Chipotle Mayonnaise, Soy-Honey Glaze

Black Sea Bass Carpaccio*

Lime, Coriander and Mint (Supplement 6)

Beets and Strawberries

Shallots, Sherry Vinaigrette, Pistachio and Arugula

Slow Cooked Farm Egg*

Roasted Spring Mushrooms, Smoked Aioli, Asparagus and Herbs

Spring Pea Pansotti

Warm Bacon Vinaigrette (Supplement 4)

Entrees

Caramelized Local Diver Scallops

Sweet & Spicy Pepper Sauce, Sugar Snap Peas and Mint(Supplement 12)

Line Caught Local Tile Fish

Market Potatoes, Leek and Guajillo Vinaigrette

Long Island Potato Gnocchi

Pea Hummus, Morel Mushroom, Fava Beans, Ramp Pudding

Organic Roasted Chicken

Sweet & Sour Szechuan Pepper Glaze with Asparagus

Roasted Lamb Loin

White Asparagus, Habanero-Elderflower Emulsion, Herbs & Flowers
(Supplement 12)

Dessert

Strawberry-Peach Galette, Lavender Ice Cream

Warm Chocolate Cake, Vanilla Ice Cream

Assorted Ice Cream & Sorbet Scoops