

SALT & BARREL

OYSTER AND CRAFT COCKTAIL BAR

2022 WINTER RESTAURANT WEEK

January 23-30, 2022

\$42 per person

FIRST COURSE

(choose one)

ASPARAGUS SOUP

Bacon, lemon, Extra Virgin Olive Oil Breadcrumbs

WINTER CITRUS SALAD

Blood oranges, Cara Caras, Pistachios, Dates, Ricotta Salata, Blood Orange Vinaigrette

MUSSELS

Chorizo, Fennel Sofrito, Leek Butter, Breadcrumbs, Chives

SECOND COURSE

(choose one)

SALMON

Dill & Chive Potato Rosti, Artichokes, Asparagus, Tomato Confit, Sauce Barigoule

ROAST CHICKEN

Potato Puree, Harissa Carrots, Carrot Top Gremolata, Chicken Jus

SHORT RIB

Potato Pave, Celery Root Puree, Sunchokes, Wild Mushrooms

KALE PESTO BUCATINI

Tomato Confit, Parmesan, Lemon, Basil

Add Shrimp +\$5

THIRD COURSE

(choose one)

STICKY TOFFEE PUDDING

Warm Date Cake, Agrodolce Apples, Hazelnut Feuilletine Praline, Vanilla Ice Cream

CREME BRULEE

Cold Vanilla Bean Custard, Caramelized Fresh Berries

NO SUBSTITUTIONS. 50% SHARE CHARGE