

Kismet

COFFEE • KITCHEN • COCKTAILS

RESTAURANT WEEK

\$24 TWO COURSE LUNCH

FIRST COURSE

SEASONAL HONEY & FRUIT YOGURT

GREEK YOGURT, LOCAL HONEY, CITRUS ZEST, HOUSE GRANOLA

WHIPPED RICOTTA TOAST

WHIPPED RICOTTA, TRUFFLE HONEY, MICRO THYME, SOURDOUGH

AVOCADO TOAST

AVOCADO MOUSSE, CHILI OIL, PICKLED SHALLOTS, OLIVE OIL, SOURDOUGH

SECOND COURSE

BUTTERMILK FRIED CHICKEN & WAFFLES

CRISPY BUTTERMILK-BRINED CHICKEN, GOLDEN WAFFLE, MAPLE SYRUP

SAVORY BLACK GARLIC BRUNCH BURGER

BLACK GARLIC AIOLI, FRIED EGG, AGED CHEDDAR, Brioche BUN, AND FRENCH FRIES

HARVEST GRAIN BOWL

WARM FARRO AND QUINOA WITH ROASTED SWEET POTATOES, BLISTERED CHERRY TOMATOES, SAUTEED KALE, AND SMASHED AVOCADO. TOPPED WITH GRILLED CHICKEN, TOASTED PUMPKIN SEEDS, AND LEMON TAHINI DRESSING

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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RESTAURANT WEEK

\$46 THREE COURSE DINNER

FIRST COURSE

WHIPPED BEET RICOTTA

SILKY WHIPPED RICOTTA INFUSED WITH FRESH BEET JUICE, SWEETENED WITH HONEY AND FINISHED WITH CRACKED BLACK PEPPER AND EXTRA-VIRGIN OLIVE OIL, SERVED WITH GRILLED SOURDOUGH BREAD

STRAWBERRY BURRATA SALAD

CREAMY BURRATA WITH FRESH STRAWBERRIES, BABY ARUGULA, CANDIED PECANS, AND BASIL, DRIZZLED WITH A VIBRANT STRAWBERRY VINAIGRETTE

TRUFFLE ARANCINI

CRISPY RISOTTO BALLS, FONTINA, BLACK TRUFFLE, GARLIC AIOLI

SECOND COURSE

BUTTERNUT SQUASH RAVIOLI

RAVIOLI FILLED WITH ROASTED BUTTERNUT SQUASH, BROWN BUTTER, SAGE, AND TOASTED WALNUT

ANNATTO-ROASTED CHICKEN

JUICY ANNATTO AND CITRUS MARINATED CHICKEN, SERVED WITH COCONUT RICE, CHARRED BROCCOLINI, AND PAN JUS

HERBED CHICKEN CAESAR SALAD

CRISP ROMAINE, HOUSE CROUTONS, PARMESAN SHARDS, ANCHOVY-CAESAR DRESSING

THIRD COURSE

STRAWBERRY VANILLA BEAN CHEESECAKE

CLASSIC NEW YORK-STYLE CHEESECAKE WITH A GRAHAM CRACKER CRUST, FINISHED WITH VANILLA BEAN AND A DRIZZLE OF STRAWBERRY SAUCE

CINNAMON BEIGNETS

WARM FRIED DOUGH, CINNAMON SUGAR, POWDERED SUGAR

FLOURLESS CHOCOLATE CAKE

RICH, DENSE CHOCOLATE CAKE WITH A FUDGE CENTER, FINISHED WITH POWDERED SUGAR AND FRESH BERRIES