



LDV AT THE MAIDSTONE

RESTAURANT WEEK
\$46 per guest, plus tax and gratuity

Course One

choice of

YELLOWTAIL CRUDO

olio di zenzero, pickled red onion

LITTLE GEM SALAD

charred gem lettuce, parmesan dressing, crostini, mimosa

BUTTERNUT SQUASH SOUP

pickled walnuts, roasted pumpkin seed oil

Course Two

choice of

FARM-RAISED CHICKEN

herbs spätzle, root vegetables, chicken jus

BRANZINO FOR ONE

lemon, dill, capers, chili oil

“SCARPETTA” SPAGHETTI

san marzano tomato, basil

AMERICAN PRIME NY STEAK 6OZ +\$20

roasted sunchoke, maitake mushrooms, agrodolce
cipollini, bordelaise sauce

Course Three

choice of

CARAMELIA MOUSSE

chocolate sauce, cinnamon cream

MARKET STRAWBERRIES

VANILLA AND CHOCOLATE GELATO