

# OtherSide

## WINE BAR

### Restaurant Week Menu

#### 3 Course Menu

+ Basic/ Premium Wine Pairings

#### *Course 1*

Choice of:

**Radicchio Salad:** apple, candied walnut, gorgonzola, Banyul's & mustard vinaigrette

**Beets & Ricotta:** house ricotta, fennel, pistachio, sherry vinaigrette

**Arancini:** pumpkin, sage, whipped goat cheese

**Lobster Bisque\*:** blueclaw crab, creme fraiche, crispy sunchoke

#### *Course 2*

Choice of:

**Skewers:** 2 chicken meatball skewers & 2 king oyster mushroom skewers, celeriac, muhammara, grilled scallion, cucumber salad, grilled pita

**Grilled Whole Branzino\*:** white wine, fennel, fingerling potato, shallot, kalamata olive

**Braised Short Rib\*:** truffle jus, black garlic mash, glazed baby carrots

**Risotto:** beetroot, leek, swiss chard, mascarpone, poached egg

**OS Burger:** caramelized onion jam, raclette fondue, roasted garlic aioli, house pickle

**Veggie Burger:** remoulade, shredded lettuce, cheddar, house pickle

#### *Course 3*

Choice of:

**Chocolate Mousse:** hazelnut cookie

**Semolina Pumpkin Cake:** spiced whip, candied pumpkin seeds

**Affogato** (regular or decaf): stracciatella gelato

\*subject to additional charge

Vegan options available upon request

(menu subject to change)