

OtherSide

WINE BAR

RESTAURANT WEEK MENU

\$48 PRIX FIXE

choose one item per course NO SUBSTITUTIONS

COURSE I

SLOW-ROASTED CARROTS

house ricotta, Calabrian chili honey butter, hazelnuts

HERBED CAESAR

parmesan, anchovy, sourdough croutons

BRUSSELS SPROUT "CARBONARA"

guanciale, pecorino, egg yolk, black pepper

OYSTERS ON THE HALF SHELL*

caviar, crème fraîche, shallot, chive, speck

BURRATA

pickled cranberry, cranberry mostarda, mustard greens, honeycomb

MUSHROOM ARANCINI

gorgonzola cream, frisée, aged sherry reduction

RADICCHIO SALAD

Marcona almond, gorgonzola, apple, citrus and white balsamic vinaigrette

COURSE II

DUCK PASTA

confit duck leg, balsamic-glazed cipollini onions, crispy duck crumbs, herbs, grana

GRILLED 12 OZ. NY STRIP*

duck fat potatoes, choice of au poivre, béarnaise, or gorgonzola cream sauce

FISH OF THE DAY

fregula, mussels, clams, fennel, leek, saffron-tomato broth

SHORT RIB LASAGNA*

vodka sauce, pickled cherry tomato, herbs

CHICKEN MILANESE

delicata squash, speck, apple, caper-date brown butter, sage

OTHERSIDE BURGER

roasted garlic aioli, raclette fondue, red onion jam, pickle

VEGGIE BURGER

rémoulade, cheddar, shredded lettuce, pickle

COURSE III

AFFOGATO

stracciatella gelato

FLOURLESS CHOCOLATE CAKE

white chocolate, salted caramel, whipped crème fraîche

BASQUE CHEESECAKE

apple compote, pie crumble, apple cider syrup

***Additional charge applies to the Restaurant Week price.**

Menu is subject to change.

Classic Wine Pairing - \$40 (Intro Red & White + Dessert Pairing)

Premium Wine Pairing - \$50 (Premium Red & White + Dessert Pairing)

Can be made : T = Vegetarian, GF = Gluten Free