

OtherSide

WINE BAR

RESTAURANT WEEK MENU

\$46 PRIX FIXE

choose one item per course NO SUBSTITUTIONS

COURSE I

HERBED CAESAR SALAD

sourdough croutons, anchovy, parm *GF*

BITTER GREEN SALAD

radicchio, endive & frisée, herbed tahini vinaigrette, sugar snap pea, fingerling potato chip, pickled red onion, soft egg

GF, T

BURRATA & STRAWBERRIES

aged sherry vinegar, vincotto, toasted almond *GF, T*

CRAB, KALE & ARTICHOKE CROQUETTES

cream cheese, leek, Meyer lemon aioli

SPRING PEA SOUP

leek, pancetta, ricotta salata, garlic chips *GF, T*

SLOW ROASTED CARROTS

housemade ricotta, Calabrian chili butter, honey, hazelnuts *GF, T*

COURSE II

LASAGANA PRIMAVERA

spinach pasta layered with asparagus, artichoke, English peas, ricotta & béchamel *T*

CHICKEN MILANESE

shaved asparagus, celery, shallot, bacon, Dijon & champagne vinaigrette

GRILLED AJI TUNA

artichoke, fava, spring onion, escarole

GRILLED BEEF TENDERLOIN

broccolini, duck fat potatoes, Sauce Choron (upcharge) *GF*

OTHERSIDE BURGER

caramelized onion jam, garlic aioli, raclette fondue, pickle *GF*

VEGGIE BURGER

cheddar, shredded lettuce, rémoulade, pickle *T*

COURSE III

STRAWBERRY RHUBARB SHORTCAKE

polenta biscuit, amaro zabaglione *T*

CHOCOLATE HAZELNUT TORTE

sea salt, olive oil, whipped cream *T*

SOUTHDOWN AFFOGATO

regular or decaf espresso, stracciatella gelato *GF, T*

Introductory Wine Pairing - \$35 (Intro Red & White + Dessert Pairing)

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

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