

# RESTAURANT • WEEK



## 1ST COURSE

### SALAD OF ENDIVE AND LETTUCES

TALLEGIO, POMEGRANATE, WALNUT

### GARLIC SOUP

BONE MARROW, GOUDA CHEESE

### CORNMEAL HUSHPUPPIES

BREAD AND BUTTER PICKLES, THREE DIPPING SAUCES



## 2ND COURSE

### BRAISED LAMB SANDWICH

ZA'ATAR SPICED PITA, YOGURT, PICKLES

### TAGLIATELLE

SMOKED MUSHROOMS, SQUASH, BRUSSELS SPROUTS, POACHED EGG

### ROASTED BLUEFISH

CELERY ROOT, BROCCOLI RABE, ALMONDS, BAGNA CAUDA



## 3RD COURSE

### APPLE CIDER DOUGHNUTS

SALTED CARAMEL, APPLE BUTTER

### OLIVE OIL CAKE

WHIPPED MASCARPONE, BRAISED QUINCE

EXECUTIVE CHEF • THOMAS CARDARELLI / SOUS CHEF • JOSH ABRAMS

VERMILION

\*ITEMS ARE COOKED TO ORDER AND MAY CONTAIN RAW INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.