



Princeton Restaurant Week 2019

Sunday, March 10 – Sunday, March 17th
Three Course Menu 35

First Course

choice of

SOUP OF THE DAY



NJ GREEN SALAD

toasted red quinoa, orange, sweet potato, pomegranate, maple walnut & dijon

Main

choice of

ROAST CAULIFLOWER STEAK

harrisa chickpea, frisee, roast leek & ginger vinaigrette



MONKFISH *a la plancha*

lemon brodetto, roast cherry tomato, spring onion & toasted fregola



BRAISED PORK SHOULDER

pureed potato, cipolini onion & morello cherry

Dessert

OLIVE BRIOCHE BREAD PUDDING

spiced fruit compote

