

Greenwich PROJECT

PRIX FIXE MENU
\$65 PER PERSON PLUS TAX & GRATUITY

PRELUDES CHOOSE ONE

TUNA TARTARE

CITRUS SOY VINAIGRETTE

SIMPLE SALAD

SHAVED CARROTS, RADISH, LEMON HERB VINAIGRETTE

PEAR SALAD

ROQUEFORT CHEESE, POMEGRANATE SEEDS, SPICED WALNUTS

HOUSEMADE CAVATELLI

CORN, BASIL, CHILI FLAKES, PECORINO / ADD LOBSTER 7

MAINS

CHOOSE ONE

BRANZINO

BUTTERNUT SQUASH, COCONUT CREAMA, TUSCAN KALE

SCALLOPS & BACON

SPAGHETTI SQUASH, PORK BELLY LARDONS, RED CURRY

NY STRIP STEAK

LOADED POTATO, CREAMED SPINACH PUREE

ROASTED COLORADO RACK OF LAMB

CHICKPEA, EGGPLANT CHUTNEY, ORANGE, CUMIN

CHICKEN "UNDER THE BRICK"

GRANDMA'S POTATO PUREE, AUTUMN HARVEST

SIDES

CHOOSE 2 FOR THE TABLE

BRAISED GREENS

CAULIFLOWER, PINE NUTS, BASIL, RAISINS

BABY BEETS, VADOUVAN GRANOLA

DESSERTS

DOUGHNUTS, CRÈME ANGLAISE, SALTED CARAMEL

CHOCOLATE CAKE, POACHED BOSQ PEAR, GOLDEN RAISIN CARAMEL

NO BAKE CHEESECAKE, ORANGE CONFIT, BERRIES, GRAHAM CRACKER CRUMBLE

EXECUTIVE CHEF CARMINE DI GIOVANNI - PASTRY CHEF MANUEL COATL FLORES