

ANNABELLE

RESTAURANT WEEK MENU

\$65 per person

Supplements

Half Dozen Oysters (s)
~ East Coast ~
Mignonette, Lemon
24

FIRST COURSE

Watermelon-Tomato Gazpacho (v)(d)(g)
Cherry Tomatoes, Fennel, Crème Fraîche

Heirloom Tomato Carpaccio(v)
Extra Virgin Olive Oil, Coriander, Basil, Mint, Fleur de Sel

Leafy Green Salad (d)(v)
Gem Lettuce, Pickled Green Apples, Crispy Wild Rice,
Shaved Comté Cheese, Green Goddess Dressing

Crispy Pork Belly (d)(g)
Carrot-Ginger Pureé, Rhubarb, Purple Daikon

Roasted Leeks (d)(n)
Lemon Beurre Blanc, Chive-Espelette Oil, Romesco Sauce

MAIN COURSE

Mushroom Risotto (v)(d)(n)
Carnaroli Rice, Fines Herbes, Toasted Hazelnuts

Tjarin Pasta (d)(g)
White Pork Ragù, Parmigiano-Reggiano

Branzino (d)
Charred Zucchini, Sungold Tomatoes,
Saffron-Tomato Beurre Blanc

King Salmon (d)
Braised Fennel, Sauce Vierge

Roast Chicken (d)
Chanterelles, Romanesco-Brown Butter Purée,
Onion Agrodolce, Thyme-Chicken Jus

Prime Angus Teres Major (d)
Cipollini Onions, Oyster Mushrooms, Fingerling Potatoes,
Watercress, Sauce Roquefort

DESSERT

Tiramisu Profiteroles (d)(g)(v)
Espresso Pâte à Choux, Mascarpone Ice Cream

Key Lime Cheesecake (d)(g)(v)
Graham Crust, Key Lime Swirl

Chocolate Hazelnut Raspberry (d)(g)(n)
Chocolate Cake, Hazelnut Buttercream, Raspberry Confit

(v) Vegetarian Option (n) Contains Nuts (d) Contains Dairy (g) Contains Gluten (s) Contains Shellfish
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness,
if you have certain medical conditions.

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