

THE PEMBROKE

Restaurant Week Dinner

Champagne, Glass +15, Bottle +55

FIRST COURSE

Pumpkin Soup (V)(GF)

Crème Fraiche, Four Spices, Fried Sage, Fried Pumpkin

Blue Moons Greens (V)(GF)

Mixed Greens, Root Vegetables, Toasted Seeds, White Balsamic, Burrata

Sheep's Milk Ricotta Raviolo (D)

Egg Yolk, Pepper Brodo, Fiore Sardo

Add: Levain Bread +9

MAIN COURSE

Zucca Pasta (D)(E)

Fennel Sausage, Cipollini Onions, Broccolini, Parmesan Crème

Whole Grilled Branzino (GF)

Tomato Vinaigrette, Fennel Pollen, Oregano, Arugula

Gundagai Lamb Chops (GF)(D)(T)

Chile-Orange Marinade, Fennel Pollen, Escarole, Pistachio Pesto

Add Sides: Seasoned Fries | Broccolini | Sprouts | Potatoes +10

Truffle Fries +15

DESSERTS

Sheep's Milk Ricotta Zeppole (V)(D)

Lemon-Sugar, Lemon Curd

Almond Torta (D)(E)(T)(V)

Stewed Plums, Crème Fraiche

Moscato D'Asti, Glass +15 | Fonseca 10 Yr Tawny, Glass +15

\$55 per person, not including 10% D.C. tax, gratuity, or add-ons

D - Dairy E - Egg F - Fish S - Shellfish T - Tree Nut SB - Soy
SS - Sesame Seed GF - Gluten Free V - Vegetarian VG - Vegan

* Consuming raw or undercooked meat or dairy may increase the risk of foodborne illness.
For Your Convenience a Service charge of 20% is applied to your check.