

Pimentos Three Course Dinner

Restaurant Week, Fall 2011

(A dessert may be substituted for any of the three courses)

FIRST COURSE

*Spinach and Candied Walnut Salad
with pickled shallots and a goat cheese fonduta.*

*Grilled Romaine Caesar Salad
Chilled confit potato and parmesan crisp.*

Spiced Butternut Bisque garnished with pea shoots

SECOND COURSE

*Hand-rolled Porcini & Pine Nut Ravioli
sautéed in a pumpkin cream sauce with watercress.*

*Lobster and sweet pea gnocchi
with baby carrots in a parmesan sauce.*

*Braised Shortrib Arancini
with kumquat jam and beef aspic.*

THIRD COURSE

*Slow Braised Fall Hen Osso-bucco
served with barley risotto, braised Swiss chard and baby carrots*

*Sous-vide hangar steak
over cranberry bean ragout with candied shallots and mâche.*

*Grilled swordfish with a Tarragon-basil Butter
atop gemelli in a puttanesca cream sauce, with capers,
mushrooms and stewed tomatoes.*

*Ratatouille & a Chanterelle Polenta Cake
accompanied by pesto and cinnamon ricotta.*