

MOSHULU RESTAURANT WEEK

January 21 - February 3

EXCLUDING SATURDAY

FIRST COURSE

Mediterranean Crunch Salad

*arugula, red cabbage, carrot, cucumber, feta cheese,
golden raisins, spiced chickpeas, tahini vinaigrette (d)*

Avocado Chili Crunch

spiced peanuts, chili crunch (n)

Calabrian Meatballs

*tomato basil, sun-dried tomato pesto, calabrian chilis,
grilled bread, shaved locatelli (g)*

ENTREE

Pan Seared Chicken Breast

*blue cheese mashed potatoes, house made hot sauce,
pickled vegetables (d,g)*

Seared Verlasso Salmon Filet

*curry quinoa, butternut puree, sautéed kale,
spiced pumpkin seeds, ras al hanout,
pomegranate syrup (d)*

Sesame Spiced Seared Tofu

*sticky rice, sesame shanghai tips, shiitakes,
hijiki salad, wasabi, pickled ginger, soy reduction*

Braised Boneless Beef Short Rib

*mini potatoes, heirloom carrots, pearl onions,
french onion beef jus, horseradish crostini (d,g)*

DESSERT

Pastry Chef's Trio

selection of assorted mini dessert (d,g)

45. Per Person

Select One from each Course

<p>Spiced Banana Old Fashioned 16 <i>makers mark 46, banana liqueur, disaronno</i></p>
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***EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES**

Allergies: d:dairy, g:gluten, n:nuts, s:shellfish