

BINGHAMTON
RESTAURANT
WEEK SEPTEMBER 10-19

THREE COURSES.
FIXED PRICE.



205 Dinner Menu \$25
Choice of Appetizer, Entrée, and dessert

FIRST COURSE

205 Apple Pie VA

Calvados, Lairds Apple Jack Brandy, Apple/Cinnamon/Vanilla simple syrup, apple spread, whipped cream and cinnamon.

Winter Stargazer VG

Aquavit, Svedka vanilla, pressed lemon, almond milk, fig, vanilla star anise syrup, and vanilla sugar.

Buffalo Cauliflower Bites VG

Cauliflower tossed in buffalo sauce, served with house-made dill ranch.

Fried Brussels Sprouts V

Halved brussels sprouts deep friend and served with lemon aioli.

Creamy Butternut Squash Soup GF

Served with toasted pine-nuts, green onion, and toasted baguette.

SECOND COURSE

OG Chicken Sandwich

Hand breaded, buttermilk fried chicken breast, house slaw, pickle and 205 sauce.

Braised Short Rib Sliders

Slow braised short rib, melted gruyere cheese, horseradish sauce, crispy onions on a toasted bun.

Faroe on Farro

Olive oil poached and pan seared, Faroe Island Salmon over chilled Farro Salad (asparagus, sugar snap peas, tomatoes, pine nuts).

Fall Salad VA

Mixed greens, roasted squash, sliced apple, dried cranberries, shaved asiago cheese, toasted walnuts tossed with a white balsamic vinaigrette.

Add Chicken or Tofu: \$4

Add Salmon: \$6

THIRD COURSE

Apple Spice Crumb Cake

Warm spice crumb cake with apple compote and whipped cream.

Apple Cinnamon Sorbetto VG

V=Vegetarian VG=Vegan VA=Vegan Available GF=Gluten Free

No split checks, tax and gratuity not included.

No substitutions or split checks. Parties of 8 or more will receive an added 18% gratuity.

PROCEEDS TO BENEFIT LUMA

