



BINGHAMTON restaurant week

eat
BING



FIRST COURSE

Mexican Spring Rolls

Spring roll wrapper, stuffed with coja cheese, cream cheese, red pepper and jalepeno. Served with sweet chili dipping sauce

Pork Belly Bites

Cubed and fried pork belly topped with Korean BBQ and scallions

Stadium Stuffed Shrooms

Silver dollar mushroom caps stuffed with cheddar, onion, bacon and cream cheese topped with panko/ romano breadcrumbs

SECOND COURSE

Dijon Crusted Salmon

Salmon filet topped with zesty white wine dijon and a panko/ romano crust. Served with a squash medly and pomme puree

Southwest Grain Bowl

TriColored quinoa, pico de gallo, corn, black beans, and queso fresco

Linguine Arrabbiata

Linguine pasta tossed in a zesty pomodoro with garlic, red chili, fresh parsley, roasted red peppers and extra virgin olive oil

THIRD COURSE

Dulce de Leche Iced Cake

Decadent vanilla cake base with dulce de leche mousse. Topped with caramel/chocolate cereal

Strawberry Cheesecake Egg Rolls

Fresh Strawberries, cream cheese and graham cracker crumble wrapped in a eggroll wrapper and deep fried

Stuffed Churros

Cream Cheese Stuffed Churros, topped with chocolate sauce and whipped cream

