

Binghamton
restaurant
March 21 March 30
week

Prix Fixe Dinner, Three Courses for \$35

Tax and gratuity NOT included.

FIRST COURSE

Choose One:

Seared Scallops & Mango Salsa

Scallop, Blistered Mango, Sweet Pepper Salsa, Mango Puree, Avocado Mousse, Lemon Oil

Crumbed & Fried Brie

Fried Brie Wheel, Apple Relish, Cauliflower Puree

Cajun Pork Belly Skewers

Grilled Peach, Cajun Seasoned Beer Braised Pork Belly, Cajun slaw, Cashew, Remoulade

SECOND COURSE

Choose One:

Lamb with Honey & Sesame Carrot

Rack of Lamb, Braised Honey & Sesame Carrot, Almond Cream, Carrot Puree, Lemon Oil

"Rose-Berry" Pork

Marinated Pork Tenderloin, Rosemary & Cranberry Reduction, Butternut Squash Puree, Roasted Brussel Sprouts, Shallot

Braised Beef Short Rib (a la Braciole)

18 Hour Braised Beef Short Rib, Confit Tomatoes and sauce, Italian Salsa Verde, House Made Lemon Whipped Ricotta, Lemon Zest, Broiled Parmesan Bread Crumb

THIRD COURSE

Choose One:

Raspberry Lemon Drop Cake

Lemon Cake, Lemon Mousse, Raspberry Preserves, Shaved White Chocolate

Limoncello Sorbet

Sorbet made with Lemon, Lime, and Vanilla

Specialty Cocktail: "Bistro 75"

Lemon Vodka, Prosecco, Chambord

*A portion of all proceeds to go towards *The United Way of Broome County's "Full Plate Project."*

