

**BINGHAMTON  
RESTAURANT  
WEEK** SEPTEMBER 10-19

**THREE COURSES.  
FIXED PRICE.**



**3 COURSES FOR  
\$25  
CHOOSE ONE ITEM  
FROM EACH COURSE**

**FIRST COURSE**

- "ANDY WARHOL"** (V+GF)  
TOMATO BASIL SOUP + GORGONZOLA CREAM + PARMESAN TUILLE
- ARUGULA POMEGRANATE SALAD** (V+GFO)  
ROASTED BEET + PEAR + CANDIED WALNUT + GOAT CHEESE CROUTON + CIDER VINAIGRETTE
- MUSHROOM TOAST** (V)  
WARM HOUSE MADE RICOTTA + CARAMELIZED SHALLOT MARMALADE + THYME
- CRISPY BRUSSELS SPROUTS** (V+GF)  
LOCAL HONEY + BALSAMIC
- WHISKEY STEAK CHILI** (GF)  
PICKLED RED ONION + JALAPENO + CILANTRO

**SECOND COURSE**

- FLAMING HOT CHEETOS MAC AND CHEESE** (V)  
SMOKED GOUDA CHEESE SAUCE + CAVATAPPI PASTA  
ADD LOBSTER +8
- CRISPY PORK BELLY TACOS**  
PINEAPPLE + PICKLED SHALLOT + SWEET CHILI SAUCE + QUESO FRESCO + CILANTRO
- ROASTED ACORN SQUASH** (V+GF)  
BROCCOLI RABE + RICE + ROASTED GARLIC + CRISPY SEEDS
- GRILLED OCTOPUS**  
SQUID INK + CHORIZO + POTATO + HEIRLOOM TOMATO
- THE MEATBALL**  
BURRATA CHEESE STUFFED MEATBALL + SAN MARZANO MARINARA + RICOTTA
- NEW YORK STRIP STEAK** +8  
GARLIC BUTTER + STEAK FRIES

**THIRD COURSE**

- PSL CHEESECAKE** (V)  
PUMPKIN SPICE LATTE + COFFEE WHIPPED CREAM + SPUN SUGAR
- CHOCOLATE HAZELNUT "MILLE FEUILLE"** (V)  
NUTELLA + HAZELNUTS + PUFF PASTRY
- CHEF JAY PISCULLI

V VEGETARIAN

GF GLUTEN FREE

GFO GLUTEN FREE OPTION

**PROCEEDS TO BENEFIT LUMA**

