

THE **GRID**

WINTER RESTAURANT WEEK 2023

APPETIZER

CAESAR SALAD

Rustic Croutons, Classic Style Dressing

PORCINI MUSHROOM VELOUTE

Whipped Creme Fraiche, Extra Virgin Olive Oil

MARINATED BURRATA

Great Jones Rye Poached Squash, Toasted Focaccia

ENTRÉE

FOREST MUSHROOM FUSILLI

Local Ricotta, Black Truffle Confit

SPENT GRAIN CRUSTED HALIBUT

Toasted Farro, Almond Vinaigrette

ROASTED LAMB PORTERHOUSE

Braised Lamb Shoulder, Chickpea Cassoulet

DESSERT

STICKY TOFFEE PUDDING

Pumpkin Cake, Brown Butter Ice Cream

A SELECTION OF ICE CREAM OR SORBET

\$45



Adam Raksin

CHEF ADAM RAKSIN