

THE
RED
CAT

2018 RESTAURANT WEEK DINNER

three courses 42

• APPETIZERS •

CHILLED CORN SOUP
cotija, cilantro, pine nuts

HEIRLOOM CHERRY TOMATO SALAD
beets, herbs, hazelnuts

CHICKEN LIVER AND FOIE GRAS TERRINE
brandied prunes, frisee salad, grilled bread

• PASTA COURSE, SUPPLEMENTAL 14 •

DUCK RISOTTO
maitake, ricotta salata, truffle

MEZZELUNE
ricotta and mascarpone ravioli, asparagus, mollica

• ENTREES •

SALMON
corn, jalapeno, sugar snaps, shiitake

ROASTED CHICKEN THIGH
garden veggie salad, lemon, demi

GRILLED SWEET POTATO
oyster mushroom, swiss chard, chive crème fraiche

• DESSERT •

PISTACHIO SEMIFREDDO
chocolate sauce, flourless brownie

APRICOT BROWN BUTTER TART
orange rosemary ice cream, almonds