

Tyson's Restaurant Week 2020

Three-Course Prix Fixe | Fifty-Five Dollars

APPETIZERS

YELLOWFIN TUNA TARTARE
Grand-Marnier aioli, avocado mousse, jalapeño

BUTTERNUT SQUASH VELOUTÉ
ginger, lemongrass, apple compote

FALL CAPONATA
butternut squash, peppers, red onion, eggplant, burrata, pine nut vinaigrette

ENTRÉES

PACIFIC STRIPED BASS
cranberry beans, rock shrimp, mussel-chorizo sauce

BRAISED BEEF SHORT RIBS
pomme purée, brussels sprout & bacon, Cabernet jus

MUSHROOM RISOTTO
fricassée of mushroom, Pecorino Romano, micro arugula

DESSERTS

ALSACIENNE PLUM TART
vanilla custard, honey ice cream, roasted black plum

CHOCOLATE & BERRIES
lemon sponge cake, raspberry-cranberry gelée, cranberry coulis

RUM RAISIN SAVARIN
spiced savarin, rum raisin syrup, apple compote, crème fraiche ice cream

Executive Chef, Bertrand Chemel

Chef de Cuisine, Ruth Mergaye