

TODD ENGLISH

FOOD HALL

Summer 2017 Restaurant Week Menu

Lunch

First Course
Choice of

Organic Baby Kale
Dinosaur Plums, Golden Beets, Curry Spiced Cashews, Goat Cheese
Citrus Herb Vinaigrette

Soup of the Day

Second Course
Choice of

Drunken Mussels
IPA, Herbs, Leeks, Garlic, Toasted Baguette

Roasted Peach Flatbread
Goat Cheese, Mozzarella, Arugula, Mint

Prime Rib Sliders – 2 pieces
Fontina Fondue, Onion, TE Sauce

Dessert
Choice of

Payard macarons

Gelato

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FOOD HALL

Summer 2017 Restaurant Week Menu

Dinner

First Course
Choice of

Watermelon Salad

Heirloom Tomatoes, Ricotta Salata, Basil, Balsamic Reduction, Sunflower Seeds, Mint

Salmon Avocado Maki Roll

Soup of the Day

Second Course
Choice of

Grilled Sea Scallop

Cauliflower-Coconut Risotto, Oyster Mushrooms, Miso Brown Butter

Curried Shrimp Noodles

Green Onions, Bean Sprouts, Shiitake Mushrooms, Bell Peppers, Baby Zucchini

Roasted Peach Flatbread

Goat Cheese, Mozzarella, Arugula, Mint

Dessert
Choice of

Payard macarons

Gelato