

# TODD ENGLISH

FOOD HALL

## Winter 2018 Restaurant Week Menu

### Lunch

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*First Course*

*Choice of*

**Wild Mushroom Salad**

*Arugula, treviano, whipped ricotta, toasted almonds  
Balsamic dressing*

**Seasonal Soup of the Day**

**Short Rib Quesadilla (2pcs)**

**Pickled red onion, pickled jalapeno, jack and cotija cheeses,  
flour tortilla, horse radish cream**

*Second Course*

*Choice of*

**Curried Shrimp Noodles**

**Green onions, bean sprouts, shitake mushrooms, zucchini,  
bell peppers, udon noodles**

**Truffle Flatbread**

*Mozzarella, parmegiano regiano, roasted wild mushrooms,  
sesame chili oil, truffle vinigrette*

**Chicken Taco 2pc**

**Chipotle peppers, onion, tomato, sour cream, pico de gallo, cilantro**

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*Dessert*

*Choice of*

**Flourless chocolate cake**

**Gelato**

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FOOD HALL

## Winter 2018 Restaurant Week Menu

### Dinner

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*First Course*

*Harvest salad*

*Butternut squash puree, baby kale, farro, roasted squash,  
Roasted Brussel sprouts, carrots, red onion, radish, fennel, dried cranberry, toasted pecans,  
pumpkin seeds*

*Choice of*

**Duck Buns (2 pcs)**

steamed lotus bun, hoisin glaze, scallion, carrot

**Tuna Tartar "Poke" Crisp Wonton Taco (2 pcs)**

Avocado crema, ginger aioli, sesame brown butter

*Second Course*

*Choice of*

**Truffle Flatbread**

*Mozzarella, parmegiano regiano, roasted wild mushrooms,  
sesame chili oil, truffle vinaigrette*

**Vegetable Bolognese**

Rigatoni, pecorino

**Braised Shortrib**

Cauliflower rye puree, pastrami spiced baby bok choy,  
fresh shaved horse radish, red wine demi-glace

*Dessert*

*Choice of*

**Flourless Chocolate Cake**

**Cheese Cake**