

Sarabeth's

RESTAURANT WEEK LUNCH MENU UPPER WEST SIDE



APPETIZER

SHORT RIB ARANCINI
white truffle aioli, parmesan reggiano

FIVE LETTUCE CHICKORIES
candied kumquats, spiced cashews, blue cheese, minus 8

SALMON RILLETTE
brioche toast points, pickled beet, micro celery

ENTRÉE

DUCK MEATLOAF
brown butter potato purée, haricot vert, cranberry bordelaise

BRAISED CALAMARI & CLAM STEW
merguez, sausage, plum tomato, castelvetro olives

FREE RANGE CHICKEN CONFIT
farro, butternut squash, swiss chard

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Sarabeth's

RESTAURANT WEEK DINNER MENU

UPPER WEST SIDE



APPETIZER

STEAMED CLAM BRUSCHETTA
pancetta, ale, fine herb, charred miche

FIVE LETTUCE CHICKORIES
candied kumquats, spiced cashews, blue cheese, minus 8

SURF & TURF CARPACCIO
filet, pulpo, smoked aioli, chervil

ENTRÉE

PAN SEARED COD
melted leeks, mussels, saffron velouté

BRAISED SHORT RIBS
korean yam purée, crispy brussels, roasted shiitake, pomegranate

FIRE ROASTED MAITAKE MUSHROOM
soy tahini, blood orange, tat soi, fennel, quinoa

DESSERT

CARROT CAKE
cream cheese frosting, vanilla gelato

or

S'MORES IN A JAR
triple chocolate pudding, graham cracker crumb,
toasted marshmallow

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