

BROOKLYN GIRL EATERY

RESTAURANT WEEK MENU

JANUARY 15 THRU JANUARY 22 2017

FIRST COURSE

ALL KALE CAESAR! *Locally harvested kale, lemon, anchovies, croutons, parmesan, bacon & egg*

CARLSBAD BLACK MUSSELS *Thai basil, coconut, chilies, lemongrass, fries, grilled baguette*

NEW ENGLAND CLAM CHOWDER *clams, bacon, potatoes*

BACON WRAPPED VIETNAMESE MEATBALLS *Shrimp & pork meatballs, quick tiger slaw, sweet ginger glaze*

CEVICHE *White seabass cured with citrus juices and mixed with jalapenos, onions, celery and tomatoes. Served with crispy wontons*

WEST COAST OYSTERS *Three fresh oysters with our Asian style mignonette sauce*

SECOND COURSE

RISOTTO

Wild mushrooms, carnaroli rice, pecorino romano cheese, chili oil

DUCK & BEANS *Duck confit leg over a cannellini bean ragu of kale, sage, bacon and shallots*

NEW YORK STEAK (\$5. UP CHARGE)

Marinated 10oz New York steak, vegetable garden, roasted garlic and creole bordelaise

MARY'S FREE RANGE CHICKEN (\$5. UP CHARGE)

One-half chicken with roasted forest mushroom salad, savory bread pudding, aged balsamic reduction sauce

ARGENTINIAN STYLE GAUCHO STEAK (\$10. UP CHARGE)

"Aspen Ridge Ranch" natural beef marinated steak, smashed fingerling potatoes, grilled rapini, Chimichurri sauce

BRANZINO (\$10. UP CHARGE)

Wood fired whole European seabass, haricot verts, heirloom cherry tomatoes, fingerling potatoes, tarragon aioli

THIRD COURSE

CARAMEL BUDINO

Salted Caramel, Custard, Crumbled Chocolate Cookies

CHOCOLATE CHIP BREAD PUDDING

Bourbon Crème Anglaise and Whipped Cream

GLUTEN FREE PUMPKING “CRUNCH CAKE“

Cup 4 Cup” flour, vanilla bean cream cheese and chopped pecans, walnuts and pepitas

DOUBLE CHOCOLATE CAKE

Chocolate Cake with chocolate ganache icing

\$30 per person unless otherwise noted. Gratuity and beverages not included.

NO DISCOUNTS, NO SUBSTITUTIONS, NO SHARING