

Note. bistro & winebar's

Restaurant Week 2018 "3 Courses for \$30" Menu

~First Course~

Warm, savory "gougeres" ~ a light, puff pastry baked with herbs & gruyere cheese, served with whipped brown butter

Potatoes bravas ~ Confit potatoes, spicy preserved tomato shaved manchego cheese, paprika cream sauce

*Carrot & radish salad ~ Arugula, candy cane beets, pistachios
Served with tarragon vinaigrette*

~Second Course~

*Seared Icelandic Cod, roasted calabaza squash & green chili puree,
Heriloom tomato & basil Xo sauce*

Cavatelli pasta, mushroom ragu, ricotta salata, chopped basil

*Milk braised pork belly, served over polenta
Sauerkraut braised napa cabbage, apple & pork jus*

~Third Course~

Double chocolate Pot-de-Crème

Biscotti du jour, chocolate brown butter

Shortbread cookies, lemon curd