

Sarabeth's

RESTAURANT WEEK

In addition to our regular menu, we will be offering two special menus for Restaurant Week

Jan 21, 2020 – Feb 9, 2020

Monday - Friday - Lunch & Dinner

Saturday & Sunday - Dinner

LUNCH

APPETIZER

SHORT RIB ARANCINI

white truffle aioli, parmesan reggiano

FIVE LETTUCE CHICKORIES

candied kumquats, spiced cashews, bleu cheese, minus 8

WINTER RADISH CRUDITES

green goddess hummus

ENTRÉE

DUCK MEATLOAF

brown butter potato purée, haricot vert, cranberry bordelaise

BRAISED CALAMARI & CLAM STEW

merguez sausage, plum tomato, castelvetrano olives

FREE RANGE CHICKEN CONFIT

farro, butternut squash, swiss chard

\$26

DINNER

APPETIZER

STEAMED CLAM BRUSCHETTA

pancetta, ale, fine herb, charred miche

FIVE LETTUCE CHICKORIES

candied kumquats, spiced cashews, bleu cheese, minus 8

BEEF CARPACCIO

smoked aioli, chervil

ENTRÉE

PAN SEARED COD

melted leeks, mussels, saffron velouté

BRAISED SHORT RIBS

korean yam purée, crispy brussels, roasted shiitake, pomegranate

SPAGHETTI SQUASH CURRY

beech mushrooms, baby bok choy, thai eggplant

DESSERT

CARROT CAKE

cream cheese frosting, vanilla gelato

or

S'MORES IN A JAR

triple chocolate pudding, graham cracker crumb, toasted marshmallow

\$42