
THE NTL.

RESTAURANT WEEK 2012

DINNER

STARTER

PLANTAIN SOUP

Chorizo, Grapes, Leeks

FRISÉE LARDON

Pork Belly, Cranberry, Brioche, Tarragon Aioli

LIGHTLY CURED SALMON

Citrus, Sunchoke, Jalapeño

MAIN

RED FISH

Lobster Curry Broth, Clams, Baby Carrots, Eggplant

ROAST CHICKEN

Herbed Barley Risotto, Lemon, Parmesan

SHORT RIBS

Farro, Squash, Rainbow Chard

DESSERT

RICOTTA CHEESECAKE

Blood Orange Sorbet, Pistachios, Chocolate Sauce

BROWN BUTTER CAKE

Crème Fraiche Gelato, Roasted Pears, Caramelized Pecans

HOUSEMADE SORBET OR GELATO

CHEF / PROPRIETOR: Geoffrey Zakarian

EXECUTIVE CHEF: Paul Corsentino