

NIGHTBELL[®]

Nightbell Restaurant Week 2019

\$35 per person menu
small plates to share for parties of two with both guests participating

First Course

brown butter skillet cornbread, chicken butter,
seasonal jams

CHOICE OF

“deviled egg,”
corn sabayon, sunburst smoked gravlax, pimenton
OR
grilled oyster, tallow, corn relish, fried garlic

Second Course

seasonal fish, sunchokes, cowpeas, sauce americaine
grilled & pickled breakfast radish, black garlic
bagna cauda

Third Course

sautéed farm greens, lardons, pickled vidalia onion, poached egg, cornbread crumble
flageolet beans, duck, pork belly, short rib sausage, crackling

OR

grilled steak 6oz, pecan and roasted red pepper sauce
smoked golden beets, duck vinaigrette, crispy chicken skins, ricotta salata

Dessert

butternut cheesecake, ginger mousse, elderflower,
italian meringue

OR

citrus panna cotta, fennel sorbet, orange