

2941 Restaurant

Summer Restaurant Week 2024

Three-Course | Sixty Five Dollars

APPETIZERS

HEIRLOOM TOMATO TART

smoked goat cheese, marinated tomatoes, basil caviar, micro arugula

CAESAR SALAD

baby romaine, shaved pecorino, marinated anchovies

HAMACHI CRUDO

pickled ramps aioli, tomato – cucumber tartare, avocado, micro cilantro

CHILLED ASPARAGUS SOUP

Taggiasca olives, shiitake mushroom, matsutake shoyu – crème fraîche foam

ENTRÉES

YELLOW CORN RAVIOLI

semi dried tomatoes, pea leaves, ricotta salata, marjoram

ATLANTIC SALMON “MEDALLION”

shrimp – piquillo farce, Summer squash en persillade, Sofrito beurre blanc

BERKSHIRE PORK CHOP

rainbow Swiss chard, spiced lardo, fingerling potatoes, glazed apricot, lemon thyme jus

GRILLED BRAVEHEART RIBEYE

spiced broccolini, potato millefeuille, truffle aioli, heirloom tomato – Cabernet jus

SEAFOOD RISOTTO

blue crab broth, jumbo lump crab, baby calamari, shrimp

DESSERTS

PEACH MIRLITON

almond mirliton, peach marmalade, basil gelato

BLACKBERRY ÉCLAIR

blackberry compote, vanilla chiffon, orange blossom gelato

PEANUT ENTREMET

milk chocolate crèmeux, salted caramel, peanut gelato

Executive Chef, Bertrand Chemel

*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Menu ingredients are subject to change based on market availability. A taxable service charge of 20% is added to all checks on parties of five or more.