

DELMONICO'S WINTER RESTAURANT WEEK 2018

**SPECIAL FEATURED RESTAURANT WEEK WINES:
BOTTLE \$42 / GLASS \$12**

APPETIZERS

MAPLEBROOK FARM BURRATA

WINTER SALAD, BACONVILLE APPLE VINEGAR

BABY ICEBERG WEDGE SALAD

JASPER HILL BLUE CHEESE, NORTH COUNTRY APPLE - WOOD BACON, SHAVED RED ONION, TOMATO

SOUP OF THE DAY

PREPARATION CHANGES DAILY

ACQUERELLO RISOTTO

CHARRED OCTOPUS, BABY SHRIMP, SAFFRON, PEPPER JAM

CRAB CAKE NEWBERG (\$12 SUPPLEMENT)

CORNFLAKE CRUST, CAVIAR

PAN ROASTED SCALLOPS (\$12 SUPPLEMENT)

CELERY ROOT, CHAMOMILE - VANILLA GLAZE

ENTREES

18 HOUR BRAISED SHORT RIBS

SWEET POTATO GRITS, WINTER GREENS

PAN ROASTED HALIBUT & LOBSTER (\$12 SUPPLEMENT)

SPAGHETTI SQUASH, TOMATO - GINGER COMPOTE, BRAISED GREENS, SAUCE PERSILLE

CLASSIC CHICKEN EPICUREAN

HERB NOODLES, TRUFFLE, "A LA KEENE" FRICASSEE

FISH OF THE DAY

TOMATO CONFIT, CAPERS, HERBS

PETIT FILET MIGNON (DINNER ONLY)

DELMONICO POTATOES, CHARRED CAULIFLOWER, CABERNET WINE SAUCE

DELMONICO CLASSIC STEAK (\$20 SUPPLEMENT)

OUR SIGNATURE CUT, CHEF'S SEASONAL VEGETABLE PREPARATION

DELMONICO CLASSIC BONE IN 45 DAY DRY AGED STEAK (\$25 SUPPLEMENT)

CHEF'S SEASONAL VEGETABLE PREPARATION

1876 CLASSIC LOBSTER NEWBERG (\$28 SUPPLEMENT)

BRANDY, CREAM AND CAVIAR

DESSERT

CLASSIC BAKED ALASKA (\$8 SUPPLEMENT)

WALNUT CAKE, APRICOT JAM, BANANA GELATO, MERINGUE

DARK CHOCOLATE MOUSSE CAKE

HAZELNUT PRALINE CRUNCH

NEW YORK STYLE CHEESECAKE

RASPBERRY COULIS

**LUNCH MENU \$29.00, DINNER MENU \$42.00 PLUS BEVERAGES, TAX AND SERVICE.
CANNOT COMBINE WITH ANY OTHER OFFERS.**

AWARD WINNING COOKBOOK "DINING AT DELMONICO'S" \$45.00

