

MOSHULU

RESTAURANT WEEK

September 8 - September 21

EXCLUDING SATURDAY

FIRST COURSE

Spicy Tuna Tartar

avocado, masago mayo, shrimp chips (s)

Tomato Burrata Panzanella

*castelvetrano olive, vidalia onion,
grilled focaccia crouton, banyuls vinaigrette (d)*

Wild Mushroom Toast

sourdough, whipped feta, tahini vinaigrette (d,g)

Jerk Spiced Pork Belly

pineapple, mango, watercress

ENTREE

Braised Short Rib

fingerling potato, bacon jam, saba (d)

Roasted Airline Chicken Breast

*black truffle parisienne gnocchi, oyster mushroom,
fava bean, jerez vinegar jus (d,g)*

Butter Baked Alaskan Cod

sweet corn puree, succotash, black truffle jus (d)

Tofu Tataki

*sushi rice, baby bok choy, shiitake mushroom,
hijiki salad, soy reduction*

DESSERT

Maple Blondie

*apple compote, maple namelaka,
oatmeal lace tuile (d,g)*

40. Per Person

Select One from each Course

Spiced Banana Old Fashioned 16

a. overholt rye, banana liqueur, disaronno

***EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS
OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES**

Allergies: d:dairy, g:gluten, n:nuts, s:shellfish