



ARETSKY'S PATROON
DINNER 42

Winter Restaurant Week 2018

Appetizers

SUNCHOKE SOUP

pickled onion, smoked trout

ROOT VEGETABLE SALAD

*frisee, pickled chanterelle, pomegranate,
black truffle vinaigrette*

GRILLED QUAIL

*kasha, oyster mushroom, persimmon,
port wine reduction*

GRILLED CALAMARI

blood orange, hearts of palm, fennel

Entrées

HOUSEMADE PASTA

chef's selection

BACON-WRAPPED PETIT FILET MIGNON

blue cheese, pommes anna (supplement \$6)

BLACK BASS

*fregola, peekytoe crab, broccoli rabe,
confit tomato*

WAGYU BEEF STEW

foie gras, baby root vegetable

**Three Course Wine Pairing
\$38 Supplement**

**Individual Course Pairing
\$15/glass**