



# ARETSKY'S PATROON

## Summer 2018 Restaurant Week 42

THREE COURSE WINE PAIRING \$38

INDIVIDUAL PAIRINGS \$15 EACH

### Appetizers

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#### CHILLED SEASONAL SOUP

#### BUFFALO MOZZARELLA & GRILLED PEACHES

*duck prosciutto, mache, pepitas, vincotto*

#### GRILLED CALAMARI

*watermelon, bibb lettuce, chile-lime vinaigrette*

#### WAGYU BEEF TATAKI

*oyster aioli, caviar, radish*

### Entrées

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#### HOUSE MADE SPAGHETTI

*uni butter, pancetta, lemon breadcrumbs*

#### BACON-WRAPPED PETIT FILET MIGNON

*blue cheese, pommes anna*

*(supplement \$6)*

#### BLACK BASS

*fregola, peekytoe crab, broccoli rabe,*

*confit tomato*

#### THAI BBQ SKIRT STEAK

*green papaya, watercress, lime-black pepper sauce*

### Desserts

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#### ESPRESSO MOUSSE CAKE

*orange milk chocolate ganache, whipped marscapone,*

*candied hazelnut, chocolate sorbet*

#### HOUSE MADE SORBET

#### POACHED PEACHES

*Vanilla cremeux, cinnamon tuille, blackberry sorbet*