



ARETSKY'S PATROON

Summer 2018 Restaurant Week 42

THREE COURSE WINE PAIRING \$38

INDIVIDUAL PAIRINGS \$15 EACH

Appetizers

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

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

ESPRESSO MOUSSE CAKE

orange milk chocolate ganache, whipped marscapone,

candied hazelnut, chocolate sorbet

HOUSE MADE SORBET

POACHED PEACHES

Vanilla cremeux, cinnamon tuille, blackberry sorbet