

RESTAURANT MONTH DINNER

3 COURSES \$42.95

SHARE ITEMS (A LA CARTE)

BREAD SERVICE 8 (SMALL) 12 (LARGE)

CLOTHESLINE BACON (2 PC.) 18
black pepper maple glaze, pickle, lemon

APPETIZERS

choose 1



LITTLE GEM CAESAR

aged parmesan, croutons, parmesan, lemon

BUTTERNUT SQUASH SOUP

creme fraiche, balsamic glaze, pepitas

BEET SALAD

arugula, pickled red onion, goat cheese, pistachio, red wine vinaigrette

LOBSTER DUMPLINGS (2 PC.)

chili oil, tomato miso, basil, chives, preserved lemon

TUNA & SALMON TARTARE

avocado, shaved vegetable salad, gaufrette chips (+\$5)

SIDES (A LA CARTE)

price listed or 3 for 20

HIPSTER FRIES +10

bacon, shishito peppers, parmesan

ANGRY BROCCOLI +11

chili oil, garlic, preserved lemon

CRISPY BRUSSELS SPROUTS +9

sweet chili, peppadew peppers

MAINS



choose 1

BEEF SHORT RIBS

creamy polenta, scallions, fried parsnips

GRILLED CHICKEN BREAST

orzo, wild mushrooms, carrots, scallions

GINGER SALMON

parsnip purée, roasted beets, heirloom carrots, garlic chili sauce

ANGRY SHRIMP TAGLIATELLE

pesto, white wine, butter, pine nuts

FILET MIGNON 6 OZ. STEAK FRITES

add surf & turf 4 oz. Lobster Tail (+\$14)

MUSHROOM & ROCK SHRIMP RISOTTO

mushrooms, butternut squash, parmesan, sun dried tomato and pesto

DESSERTS



choose 1

PIE OF THE DAY

CREME BRULÉE

fresh berries

TINY DANCER +2

triple chocolate mousse cake, toasted almonds, grand marnier caramel, raspberry & espresso whipped cream

JASMINE MACERATED FRUIT & BERRIES

seasonal fruit, jasmine syrup, sorbet

OG CHOCOLATE CAKE POP TREE WITH COTTON CANDY (FOR 2) +12

black and white "cookie", milk chocolate toffee, cheese cake " graham cracker crust", served with bubble whipped cream



— WHITE PLAINS, NY —
RED HORSE
BY DAVID BURKE