

NoMa New Rochelle Restaurant Week

First

Steamed PEI Mussels

Tomatoes, Toasted Garlic, Pinot Grigio, Chile Flakes, Parsley, Olive Oil

Watermelon Salad

Baby Arugula, Red Onions, Kalamata Olives, Crumbled Feta, Mint Vinaigrette

Asparagus Soup

(Can be Served Hot or Chilled)

Blue Crab Crostini, Truffle Oil

Second

Fresh Potato Gnocchi

NoMa Hot Smoked Salmon, Leeks, Peas, Fresh Tomatoes, Basil, Parmigiano Cream

Exotic Mushroom Risotto

Tomatoes, Thyme, Parmigiano, Poached Egg, Truffle Oil (Can be Made Vegetarian)

Rioja & Cola Glazed Short Rib

Asparagus Risotto

Wood-Roasted Amish Chicken

Mashed Potatoes, Haricots Verts, Thyme Scented Chicken Jus

Sweets

Flan Caramelo

Strawberry, Whipped Cream, Biscotti

Tortoni Cake

Chocolate Sauce, Whipped Cream

Mixed Sorbet

Fresh Fruit Tartare, Gaufrette Cookie