

THE PEMBROKE

Restaurant Week Lunch STARTERS

Roasted Butternut Squash Soup

Toasted Pepitas, Espelette Pepper, Curly Scallions

Pork Steam Buns

Hoisin glazed, Asian Slaw

The Pembroke Caesar Salad

Hearts of Romaine, Garlic Croutons, Parmesan

ENTRÉES

Bazaar Falafel

Red Pepper Hummus, Pickled Onions, Pita, Tzatziki, Frites

The Pembroke Burger *

*Cheddar, Caramelized Onions, Bibb Lettuce, House Ketchup,
Frites*

Penne Chicken

Spinach, Lemon, Chili, Rosemary, Gorgonzola Cream, Parmesan

Shrimp Pasta Alla Vodka (+\$15)

Fresh Tagliatelle Pasta, Shaved parmesan

DESSERTS

Tiramisu

Chocolote Lava Cake

Gelato & Sorbet

\$35 per person, not including tax & gratuity

* Consuming raw or undercooked meat or dairy may increase the risk of foodborne illness.
An automatic service charge of 20% is applied to parties of six or more.

THE PEMBROKE

Restaurant Week Dinner

STARTERS

Roasted Butternut Squash Soup

Toasted Pepitas, Espelette Peppers, Curly Scallions

Foie Gras Custard

Poached Pear, Red Onion Jam, Brioche Toast Point

The Pembroke Caesar

Hearts of Romaine, Garlic Croutons, Parmesan

ENTRÉES

Diavolo Chicken

Crushed Fingerlings, Baby Squash, Natural Jus

Blackened Salmon

Tabouleh Salad, Lemon Caper Butter

Wild Mushroom Truffle Risotto

Shaved Parmesan

Pan Seared Filet Mignon (+\$15)

Domino Potato, Au Poivre

DESSERTS

Tiramisu

Chocolote Lava Cake

Gelato & Sorbet

\$65 per person, not including tax & gratuity

* Consuming raw or undercooked meat or dairy may increase the risk of foodborne illness.
An automatic service charge of 20% is applied to parties of six or more.