

THE PEMBROKE

Restaurant Week Dinner

OPTIONAL STARTER

Oysters On The Half Shell

6 | +22 or 12 | +40

FIRST COURSE

Honeynut Squash Soup (V) (GF)

Spiced Crema, Fried Sage

Bibb Lettuce (V) (GF)

Cress, Basil, Fennel, Pickled Fresno Chiles, Pistachios, Robiola Vinaigrette

Grilled Octopus (GF)

Fried Potatoes, Green Olive Oil Salsa Verde, Calabrian Chiles

MAIN COURSE

Lumache (V)

Vodka Sauce, Sheep's Milk Ricotta, Basil, Parmesan

Add: Grilled Chicken +11 | Skirt Steak +18 | Grilled Prawn +14 | Salmon +15

Branzino (GF)

Tomato Vinaigrette, Fennel Pollen, Oregano, Arugula

Green Circle Chicken (GF)

Chicken Jus, Salmoriglio, Grilled Lemon, Fried Rosemary, Confit Garlic

DESSERTS

Budino (V)

Olive Oil Cake, Raspberry, Salted Caramel, Tarragon

Chocolate Torta (V)

Marsala Syrup, Dates, Candied Walnuts

\$55 per person, not including tax and gratuity.

V - Vegetarian | VG - Vegan | GF - Gluten Free

* 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.