



**RESTAURANT
WEEK 2.0**
FEB 25 - MAR 3, 2018

GRUNION & GAZETTE
www.THEGRUNION.com



\$45 PER PERSON | TAX + GRATUITY ADDITIONAL

FIRST COURSE

Seasonal Arancini

Basil Pesto and Brown Butter Crème Fraiche

SECOND COURSE

Ellie's Caesar

Seasonal Vegetables, Aged Parmesan, Bread Crumbs, Grilled Lemon

Or

Roasted Cauliflower

Pistachio Dukkah, Smoked Eggplant Puree

THIRD COURSE

Raviolo

Butternut Squash, Egg Yolk, Ricotta, Hazelnuts, Brown Butter

Or

Lasagna

Ricotta, Italian Sausage

Or

Half Chicken Alla Diavolo

Artichokes, Radish, Potato Puree

FOURTH COURSE

Chocolate Crèmeux

Coconut Whipped Cream, Winter Citrus, Pistachio