

NOUGATINE

RESTAURANT WEEK SUMMER 2025 60

Choice of One per Course

WATERMELON & GOAT CHEESE

Olive Oil and Crushed Black Pepper

HEIRLOOM TOMATO SALAD

Sherry Vinaigrette, Red Onion and Basil

FLUKE SASHIMI

Nasturtium Vinaigrette and Radishes

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ANGEL HAIR PASTA

San Marzano Tomato Sauce, Fresh Mozzarella, Jalapeno and Basil

ROASTED FAROE ISLAND SALMON

Lime Corn Broth, Corn and Scallion

ROASTED ORGANIC CHICKEN

Salsa Verde, Fingerling Potatoes and Summer Beans

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PEACH COBBLER

Blackberry Creme Fraiche Ice Cream

WARM CHOCOLATE CAKE

Salted Caramel Ice Cream

BLUEBERRY GALETTE

Buttermilk-Ginger Sherbet

Menus are subject to change. Kindly note that we are unable to accommodate substitutions.