

Temple Court
Summer Restaurant Week 2026
Three Courses for \$60

FIRST COURSE

Ossetra Caviar
Potato Chips, Crème Fraîche, Chives & Egg GF 95*

Wild Arugula Salad
Artichokes, Pine Nuts & Parmesan VG, GF, N

Chilled Corn Bisque
Lobster & Lemon Verbena GF 5*

Burrata
Stone Fruit, Cucumber & Basil VG 5*

Tuna Crudo
Eggplant, Jimmy Nardello Peppers & Summer Herbs GF 5*

Mushroom a la Greque
Fontina & Crostini VG

Steamed Bouchot Mussels
Tomatillo, Cilantro & Lime

Spanish Octopus
Napa Cabbage, Shiitake Mushrooms & 'Nduja GF 5*

Ricotta Agnolotti
Grilled Corn, Espellete & Parmesan VG

ADDITIONAL SIDES

13*

- Creamed Spinach
- Creamed Corn with Tarragon & Lime
- Crispy Fingerling Potatoes
- Broccoli de Ciccio with Calabrian Chili & Lemon
- Roasted Heirloom Carrots with Almond & Parsley
- Braised Greens with Garlic & Lemon

Tom Colicchio, Chef/Owner
Travis Sowards, Executive Chef
Geoffrey Koo, Corporate Pastry Chef

* Supplemental Charge with Three Course Dinner
VG - Vegetarian V - Vegan GF - Gluten Free N - Nuts

MAIN COURSE

Tomato Tarte Tatin
Niçoise Olive & Oregano VG

Roasted Cod
Eggplant, Zucchini & Tomato GF

Swordfish
Za'atar Yogurt, Cucumber & Marcona Almonds GF, N 10*

Roasted Salmon
Broccoli di Ciccio, Farro Verde & Lemon Confit

Roasted Chicken
"Creamed" Corn, Pole Beans & Smoked Tomato GF

Grilled Duroc Pork Chop
Grilled Peaches, Romano Beans & Sherry Jus GF

Grilled Prime Hanger Steak
Oyster Mushrooms, Creamed Spinach & Bordelaise GF 10*

Braised Lamb Shoulder
Black Mission Fig, Swiss Chard & Parsely GF 10*

DESSERT

Watermelon & Cantaloupe Sorbet
Anise Hyssop Granita & Lime V, GF

Almond Financier
Roasted Apricots, Cherries & Lemon Verbena VG, N

Corn Tres Leches
Pineapple, Chilis & Salted Honey Chantilly VG

Chocolate Caramel Panna Cotta
Strawberry Compote & Cocoa Nib Florentine GF

Artisanal Cheeses
Honeycomb, Spiced Almonds & Mango Sultana Raisin Mostarda 5*. N

* Supplemental Charge with Three Course Dinner

Our Restaurant Week menus are subject to change based on market availability & seasonality.