

# ESSEX

## WINTER RESTAURANT WEEK DINNER

January 21<sup>st</sup> - February 9<sup>th</sup> | Including Saturday & Sunday

\$45 Three-Course Dinner

### STARTERS

#### SEARED DIVER SCALLOPS

Crispy Leeks | Yukon Gold Potato Cream | Bacon Vinaigrette *gf*

#### ARTISANAL BURRATA

Roasted Cauliflower | Dates | Sunchoke | Pomegranate Molasses | Herbs | EVOO *gf v*

#### ST. LOUIS STYLE DUROC PORK RIBS

Charred Broccoli | Scallion | Mint | Fermented Black Bean Glaze *gf*

#### WHITE BEAN SOUP

Black Garlic Oil | Carrots | Grilled Herb Baguette *vegan*

#### BABY BEET SALAD

Pickled Greens | Roasted Pear | Walnut Purée *gf vegan nuts*

#### KALE CAESAR SALAD

Garlic Crisps | Herb Croutons | Parmesan | Anchovies

### MAINS

#### ROASTED ATLANTIC SALMON

Sautéed Swiss Chard | Rye Berries | Radish | Red Beet Mousseline\*

#### GRILLED ANGUS NY STRIP STEAK (add \$5)

Duck Fat Roasted Fingerling Potatoes | Crispy Onions | Bordelaise Sauce\**gf*

#### FRENCH-CUT ORGANIC CHICKEN BREAST

Cippolini Onion | Baby Carrots | Kale Pesto | Butternut Squash-Yogurt Purée *gf*

#### CONFIT LEEKS

Cauliflower Tabbouleh | Pomegranate | Chermoula *gf vegan*

#### TAGLIATELLE WITH SLOW-BRAISED DUCK & MUSHROOM RAGU

Fresh Parmesan

#### 32OZ PRIME BONE-IN RIBEYE STEAK FOR TWO

(add \$20 per guest, two guest minimum)\* *gf*

### DESSERTS

#### FLOURLESS CHOCOLATE CAKE

Whipped Mascarpone *gf v*

#### PORTUGUESE COCONUT CUSTARD PASTEL

Vanilla Pineapple Compote *v*

#### CARAMEL APPLE TART

Vanilla Bean Gelato *v*

#### DAILY SORBETS

Fresh Berries *gf vegan*

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

# ESSEX

## RESTAURANT WEEK BRUNCH

January 21<sup>st</sup> – February 9<sup>th</sup> | Saturdays & Sundays

Two-Course Brunch \$30

### STARTERS

Manchego Macaroni & Cheese **v** add Chorizo \$5 | Make it Truffle \$5

Homemade Granola Parfait Greek Yogurt | Fresh Berries **v nuts**

Baby Beet Salad Pickled Greens | Roasted Pear | Walnut Purée **gf vegan nuts**

Crispy Shrimp Wontons Scallions | Lardo | Chili-Mango Sauce

White Bean Soup Black Garlic Oil | Carrots | Grilled Herb Baguette **vegan**

Breakfast Flatbread Gruyere | Duck Fat Potatoes | Baked Egg | Bacon Bechamel\*

### MAINS

Shakshuka 3 Eggs Baked in Spiced Tomato & Pepper Sauce | Feta Cheese | Grilled Herb Baguette\* **v**

Dutch Baby Pancake Maple Syrup | Blueberry Compote **v**

Angus NY Strip Steak & Eggs (add \$5) Spicy Ranchero Sauce | Home Fries | Greens\* **gf**

Artisanal Burrata with House Cured Salmon Gravlax Salmon Caviar | Radish Sprouts | Sourdough Bread\*

The B.E.C. Poached Eggs | Slab Bacon | Mornay Sauce | Everything Seasoning | Toasted Baguette | Home Fries\* **gf**

Buttermilk Fried Chicken Sandwich Hand-Cut Fries | House-Made Pickles | Secret Sauce

Chilaquiles Pasture-Raised Eggs | Fresh Tortilla Crisps | Queso Fresco | Tomatillo Salsa

Avocado | Black Beans | Crema | Pico de Gallo **gf v** (add Spicy Chorizo 5)

### SIDES \$6.95

Thick-Cut Bacon | Turkey Bacon | Fresh Fruit | Home Fries | La Frieda Breakfast Sausage

Vegan bacon | Cheese Scramble | House-Smoked Ham | Chicken-Apple Sausage | Hand-Cut Fries

### BOTTOMLESS BRUNCH COCKTAILS

#### Parties of 1 to 7 Guests

90 Minutes Bottomless Mimosas,

Bloody Marys, Aperol Spritzes, Screwdrivers

& Narraganset Draft Beers \$20

#### Parties of 8 or More Guests

Two Hours Bottomless Mimosas,

Bloody Marys, Aperol Spritzes, Screwdrivers

& Narraganset Draft Beers \$30

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.