

bar56

Restaurant Week

Starters

Celeriac Panzanella Sourdough Crouton, Black Lime
Potato Croquettes Speck, Taleggio
Tuna Tartare* Kumquat, Finger Lime, Macadamia Nut

Pasta

Raviolo al Uovo* Ricotta, Meadow Creek Egg, Guanciale
Triangoli Goat Cheese, Beet, Lemon, Poppy Seed
Cavatelli Pork Sausage, Broccoli Rabe, Parmesan

Mains

Rainbow Trout Brussels Sprouts, Chorizo, Shrimp Mouseline
Branzino Bang Island Mussels, Saffron, Thai Basil
Lamb Neck Cauliflower, Vadouvan, Aji Dulce, Pine Nut

Dessert

Hazelnut Crème Brûlée Chocolate Praliné
Basque Cheesecake Blueberry Coulis, Vanilla Crumble

3 Savory Courses \$60
Dessert \$13

Executive Chef Vincent Cortese
Sous Chef Quentin Demarre

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