

# BINGHAMTON RESTAURANT WEEK APRIL 1 – APRIL 10

## DOWNTOWN

by Chef Jay Pisculli

3 COURSES • \$35

replace any course with a Beer Tree Brew draft or Honeydew Spritz

### APPETIZERS

#### 6 OYSTERS ON THE HALF SHELL (+\$10)

champagne mignonette, spiked cocktail sauce [GF]

#### FRIED BURRATA (+\$5)

crispy fresh cream filled mozzarella, vodka sauce, pesto

#### CRISPY DEILED EGGS

cured egg yolk, crispy chicken skin

#### DT FRIES

pecorino romano, crispy herbs, parmesan aioli [GF, V]

#### TOM KHA KAI (THAI COCONUT SOUP)

chicken, shiitake mushroom, lemongrass, cilantro, lime, chili crisp [GF]

#### GREEN GODDESS SALAD

chopped cabbage, cucumber, green garbanzo, parsley, dill, chive [GF, V]

#### SPRING ARUGULA SALAD

fennel, watermelon radish, meyer lemon vinaigrette [GF, V]

### ENTREES

#### BRANZINO

pan seared Mediterranean sea bass, pecorino risotto, broccoli rabe, romesco sauce [GF]

#### GNOCCHI

choice of vodka sauce or cacio e pepe [GFO, V]

#### NY STRIP (+\$25)

16oz hand cut cast iron seared, garlic herb butter, DT fries [GF]

#### CHICKEN PARMESAN

vodka sauce, pesto, fresh mozzarella, cacio e pepe gnocchi

#### MUSHROOM RAMEN

miso shiitake broth, bok choy, scallion [GFO, VG]

#### BOURBON BACON BURGER

local Willet Hop & Grain beef, bourbon bbq sauce, crispy onions, smoked gouda, DT fries [GFO]

### DESSERT

#### LEMON MERINGUE CHEESECAKE

Basque cheesecake, lemon curd, torched meringue [GF, V]

#### CHOCOLATE CRONUTS

chocolate stuffed warm crispy croissant doughnuts [V]

#### ESPRESSO MARTINI

Van Gogh vanilla vodka, Batch Coffee espresso, coffee liqueur

GF = Gluten Free | GFO = Gluten Free Optional | VG = Vegan | VGO = Vegan Optional | V = Vegetarian | VO = Vegetarian Optional  
\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions  
20% gratuity added for parties of 6 or more | maximum of 4 separate checks per party

