

GATSBY

RESTAURANT WEEK

August 9th - August 15th | \$35 Per Guest

TO START

CHOICE OF

ARANCINI

yellow squash, parmesan, marinara

EGGPLANT CAPONATA

pickled radish, roasted red pepper purée

SHRIMP COCKTAIL

marie rose sauce, granny smith, salmon caviar

ENTRÉE

CHOICE OF

MURRAY'S ROASTED ½ CHICKEN

charred asparagus

BARLEY RISOTTO

roasted mushrooms, chestnut pesto, shaved parm

ROASTED COD

salsa verde, pickled green tomato

DESSERT

CHOICE OF

LEMON MERINGUE PIE

lemon cu-rd, toasted meringue

Mohr To Dahn BROWNIE SUNDAE

vanilla ice cream, caramel sauce, whipped cream

 = VEGAN  = VEGETARIAN  = GLUTEN FREE