

THE MORRIS.

\$60 Prefix 4 Course Menu

The Sponsor:

Fall 1787 -\$16

A. Overholt Rye, burnt spiced maple syrup, house bitters

First Course:

Roasted Tomato Gazpacho

Chilled roasted tomato soup, goat cheese, basil, fennel

Vichyssoise

Chilled potato and leek soup, parsley, truffled croutons

Second Course:

Shrimp toast

Toasted brioche, shrimp salad, red pepper, celery, lemon-tarragon aioli, chili oil

Charred Broccoli

Smoked almond-romesco, pickled chard stem, parmesan cheese

Tomato Salad

Watermelon, cucumber, honey-lime vinaigrette, feta, basil, mint

Summer Salad

Duck prosciutto, figs, cherries, Comté cheese, pickled onions, mixed greens, blood orange vinaigrette

Third Course:

Mushroom Pot Pie

Cremini, oyster and trumpet mushrooms, fava beans, peas, puff pastry, salad

Rabbit Pot Pie

Braised rabbit, mirepoix, peas, puff pastry, salad

Grilled Pork Chop

Summer slaw, spiced pine nuts, cilantro-lime crema

Crispy chicken breast

Roasted peaches, caramelized onion, fingerling potatoes, natural chicken jus

House Steak

Morris house steak, hand-cut fries, red wine-shallot sauce

Seared Salmon

White bean purée, fondant baby carrots, lemon-parsley brown butter

Fourth Course:

Crème Caramel

Caramel, vanilla custard, blueberries, strawberries, candied orange peel

Chocolate bouchon

Rich chocolate cake, caramel sauce, crème chantilly

Lemon Posset

Lemon custard, pistachio sablé cookie, mixed berry compote

Every dinner during restaurant week will start with a cocktail to cleanse the palate.