

Restaurant Week  
at  
**THE MORRIS.**

Four Courses | \$60 per person

FIRST COURSE

Your choice of

*Cream of Mushroom Soup*  
Roasted cremini, lemon, parsley

*Butternut Squash Soup*  
Roasted pumpkin seeds, creme fraiche

SECOND COURSE

Your choice of

*Winter Citrus Salad*  
Grapefruit, blood orange, aleppo pepper, lemon-honey vinaigrette

*Brussels Sprouts*  
Bacon lardons, pumpkin seed, espelette, apple, cherry

*Pork Rilette*  
Confit pork belly, crispy pork skin, apple butter, chili crunch

*Seared Beef Carpaccio*  
Seared petit filet served raw, ponzu, mint, cilantro, puffed rice, chili oil

*Deviled Eggs*  
Herbed filling, salmon roe

THIRD COURSE

Your choice of

*Morris House Steak*  
Grilled petite filet, french fries, chimmichurri

*Rabbit Pot Pie*  
Braised rabbit, mirepoix, peas, side salad

*Mushroom Pot Pie*  
Cremini, oyster & trumpet mushrooms, fava beans, side salad

*Crispy Trout Filet*  
Haricot verts, celery root, fingerling potatoes, turmeric-dill beurre blanc

*Pork Loin Roulade*  
Apricot, brussel sprouts, garlic mashed potatoes, pork jus

*Seared Chicken Breast*  
Spinach parisian gnocchi, mushroom, tomato cream sauce

DESSERT

Your choice of

*Cassis Posset*  
Cassis custard, bruleed apples, chantilly

*Chocolate Mousse*  
Chocolate cookie crumble, raspberry, mint

*Rice Pudding*  
Berry compote, ginger caramel, almonds

*Raspberry Sorbet*  
Lemon, mint

THE SPONSORS

*In for a Peni \$15*  
Jim Beam Black, honey-ginger syrup, pear cider, lemon, spritz of Laphroaig

*Roku City \$15*  
Roku Gin, white peach sake, house-smoked tea, sparkling

*Airfare \$16*  
Flight of both sponsored cocktails above

