

Princeton Restaurant Week

March 1-6 \$45 Lunch \$55 Dinner/Per Person

SMALL PLATES

Wild Mushroom Arancini

Truffle aioli

Little Gem Lettuce

Radish, crispy shallot,
green goddess dressing

ENTREES

Rigatoni alla Norma

Eggplant, whipped ricotta,
pecorino

Pan-Seared Salmon

Carrot, leek,
lemon beurre blanc

LIVE JAZZ IN THE UPSTAIRS LOUNGE

FRI/SAT: 5-8:00 PM
NO COVER

DESSERT

The Bent Spoon

Sorbet or Ice Cream

Ask for today's selection

Tart Trio

Chocolate ganache,
meringue lemon cream,
apple cardamom jam

BEER TO-GO CROWLERS

• 32 OZ. CANS: \$15
• 3-PACK: \$35

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