



restaurant cerise
byob
contemporary european cuisine

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MENU

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Dinner Nightly - \$49 four courses

Wednesday & Sunday Only - \$39 three courses



First Course - Salads & Appetizers

Kale Salad, Feta, Raisin Vinaigrette, Toasted Almonds

Oeufs Mimosa, House-Cured Salmon, Fennel, Pickled Red Onion

Arborio Arancini, Saffron, Basil, Spicy Tomatoes, Mozzarella

Asparagus Salad, Hazelnuts, Guanciale, Tarragon, Yuzu Juice

Second Course - House-Made Pastas

Tagliatelle, Egg Yolks, Parmesan Reggiano, Black Truffle

Macaroni, Smoked Gouda, Pancetta, Spinach, Sourdough Crouton

Casareccia, Leeks, Beef Short Rib, Fontina, Pecorino Romano

Spaghetti, Ground Lamb, Ras el Hanout, Mint, Roasted Red Peppers

Third Course - Meat, Fish & Vegetables

Trout Amandine, Haricot Verts, Buerre Noisette, Snipped Chives

Braised Chicken Thigh, Pommès Purée, Caramelized Lemon, Oregano-Chili Broth

Pois Chiches, Avocado, Breakfast Radish, Cipollini Onion, Key Lime

Soft Shell Crab, Sweet Corn, Zucchini, Heirloom Tomato, Greek Yogurt

NY Strip au Poivre, Spaetzle, Red Cabbage, Cognac Demi - \$15 supplement

Fourth Course - Desserts

Panna Cotta, Mamey Sapote, Pickled Strawberry Jam, Crunchy Caramel

Sorbet Trio, Champagne Cantaloupe, Lemon Verbena, Dark Chocolate

Chocolate Brownie, Walnut Cream, Plantain, Cocoa Nib

Rhubarb Tart, Crème Anglaise, Kinsey Rye Whiskey, Pistachio Brittle

Alcohol Service - \$5 per table

