

# THE OUTLAW RESTAURANT WEEK MENU

BEVERAGE  
PAIRING  
\$30  
ASK YOUR  
WAITER  
FOR DETAILS!

3 COURSE PRIX FIXE \$45  
JANUARY 18, 19 & 20

## HOUSE MADE DILL CURED SALMON

THINLY SLICED & SERVED WITH CRISPY POTATO PANCAKE,  
SOUR CREAM & CHIVE

## PORK SCHNITZEL SAUCE CHARCUTIERE

PAN FRIED PORK CUTLET SERVED ATOP DEMI GLACE WITH CORNICHONS,  
DIJON & WHITE WINE. ACCOMPANIED BY SPAETZLE & CABBAGE  
SAUTÉED IN BROWN BUTTER & BUTTERED GREEN BEANS.

OR

## PAPPARDELLE BOLOGNESE

HOUSE MADE BROAD NOODLES TOSSED IN A RICH VEGETARIAN RAGOUT  
OF MUSHROOMS, SOFFRITO, TOMATOES, LENTILS,  
WALNUTS, PARMESAN & BECHAMEL.  
ACCOMPANIED BY CONTINUITY FARMS' LETTUCES  
DRESSED IN PRESERVED LEMON VINAIGRETTE.

## CHOCOLATE-ALMOND TORTE

SERVED WARM WITH SOUR CREAM ICE CREAM

OR

## LEMON TART

SERVED IN VANILLA COOKIE CRUST WITH CHANTILLY CREAM

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JANUARY 25, 26 & 27

## PORK & GRAPE KEBABS

CHARCOAL GRILLED SKEWERS OF PORK & RED GRAPE  
MARINATED IN MOORISH SPICES.  
ACCOMPANIED BY CARROT-YOGURT-CILANTRO SALAD.

## PAELLA MIXTA

MEDIUM GRAIN SAFFRON RICE WITH SHRIMP, MUSSELS,  
CALAMARI, CHICKEN, IBERIAN CHORIZO & SOFFRITO.  
ACCOMPANIED BY CONTINUITY FARMS' LETTUCES  
DRESSED IN PRESERVED LEMON VINAIGRETTE.

OR

## CANNELLONI AL FORNO

FRESH PASTA ROULADES FILLED WITH RICOTTA & OK GARDEN GREENS.  
BAKED WITH CREAMY BECHAMEL & PARMESAN TOPPING.  
SERVED WITH SAUCE POMODORO & ACCOMPANIED BY CONTINUITY FARMS'  
LETTUCES DRESSED IN PRESERVED LEMON VINAIGRETTE.

## CHOCOLATE-ALMOND TORTE

SERVED WARM WITH SOUR CREAM ICE CREAM  
OR

## CLASSIC CREME BRÛLÉE

SERVED WITH FRESH RASPBERRIES