

The Manor

Restaurant Week - \$45

Prix Fix Menu

First Course

summer melon

tajini | maldon | mint | lime

burrata

arugula | heirloom | mint | pistachio | basil | honey chipotle vinaigrette

caesar

romaine | parmesan | bottarga | focaccia bread crumb

Second Course

eggplant napoleon

fried eggplant | heirloom tomato | frisee | goat cheese | balsamic | herb pesto

chicken milanese

fried chicken cutlet | summer salad | roasted tomatoes | pepper coulis | balsamic

lobster ravioli

squid ink pasta | sherry tomato sauce | parsley oil | ricotta | fine herbs | pecorino

Third Course

buttermilk pie ice cream

carrot caramel | oat crumb | caramelized apples

tres leches

raspberries | white chocolate | whipped cream | toasted coconut

biscuit bread pudding

yogurt ice cream | blueberries | lemon cream