

# TEMPLE COURT

Summer Restaurant Week 2024

Three Dinner Courses for \$60

## FIRST COURSE

### Wild Arugula Salad

Artichokes, Pine Nuts & Parmesan VG, GF, N

### Burrata

Stone Fruit, Heirloom Tomato & Basil Pesto VG, N 5\*

### Tuna Tartare

Fava Beans, Horseradish & Watercress 5\*

### Sweet Corn Bisque

Peekytoe Crab, Chili Peppers & Bacon GF

### Mushroom a la Greque

Fontina & Crostini VG

### Bouchot Mussels

Stewed Tomatoes, Calabrian Chili & Grilled Bread

### Spanish Octopus

‘Nduja, Romano Beans & Soubise GF 5\*

### Eggplant Agnolotti

Squash, Confit Tomato & Parmesan VG

## Additional SIDES 13\*

Summer Squash with Tomato & Oregano VG, GF

Creamed Spinach VG

Creamed Corn with Tarragon VG

Crispy Fingerling Potatoes VG, GF

Roasted Heirloom Carrots with Almonds & Parsley VG

Sautéed Greens with Garlic & Lemon VG, GF

Tom Colicchio, Chef/Owner

Travis Sowards, Executive Chef

Gian Martinez, Executive Pastry Chef

\* Supplemental Charge with Three Course Dinner  
VG - Vegetarian GF - Gluten Free N – Nuts

## MAIN COURSE

### Tomato Tarte Tatin

Nicoise Olive & Oregano VG

### Roasted Cod

Corn, Clams & Jamon GF

### Steamed Halibut

Zucchini, Snow Peas & Sesame GF 10\*

### Roasted Salmon

Asparagus, Sugar Snap Peas & Farro Verde GF, N

### Roasted Chicken

Swiss Chard, Shiitake & English Peas

### Grilled Duroc Pork Chop

Peaches, Pole Beans & Mustard Jus GF

### Grilled Prime Hanger Steak

Creamed Spinach, Hen of the Woods & Bordelaise 15\*

### Braised Lamb Shoulder

Eggplant & Jimmy Nardello Peppers GF 10\*



## Dessert

### Lychee & Blackberry Sorbet

Blackberries & Agave VG, GF

### Pavlova

Cherry Diplomat Cream & Cherry Compote VG

### Corn Crème Brulee

Blueberry Compote & Corn Madeleine VG

### Peanut Butter Chip Semifreddo

Chocolate Sorbet VG

### Pistachio Chocolate Tart

Pistachio Ice Cream N

### Artisanal Cheese Plate N 5\*

Honeycomb, Golden Raisin Mostarda & Spiced Almonds

\* Supplemental Charge with Three Course Dinner  
VG - Vegetarian GF - Gluten Free N – Nuts