

## KOLOMAN SUMMER RESTAURANT WEEK 2024

**3 Courses \$60**

### Specialty Drinks

**Koloman Spritz** orange, spice, sparkling wine \$12

**Off the Beaten Path** pathfinder amaro, lemon *non-alcoholic* \$12

### Wines *Half Glass*

**White** Roussette de Savoie, Domaine Les Aricoques, "PAN", France 2022 \$9

**Red** Morgon, Marchand Tawse, Beaujolais, Burgundy France 2021 \$9

***Freshly Baked Bread*** *cultured butter*

### First Course

**Celery Root Tartare** tarragon, pommery mustard, parmesan

**Chilled Sweetcorn Soup** sungold tomatoes, fresh basil

**Salade Composée** market greens, radishes, chervil, crispy buckwheat, citrus vinaigrette

**Tomatoes & Burrata** english peas, white balsamic, basil + \$5

### Second Course

**Dorade Royale** romano beans, gold bar squash, summer savory

**Amish Chicken Breast** roasted cipollini onions, pommes purée, red wine sauce

**Grilled Wild Mushrooms** warm bulgur wheat salad, almonds, red pepper coulis

**Berkshire Pork Schnitzel** potato salad, lemon, lingonberries + \$5

**Crushed Fingerling Potatoes** sauce vert \$10

**Charred Broccoli Rabe** toasted almonds, brown butter, lemon \$10

**Roasted Greenmarket Squash** fine herbs \$10

### Dessert

**Viennese Apple Strudel** rum raisins, toasted hazelnuts, frozen buttermilk

**Lübeck Marzipan** chocolate, apricot, smoked sea salt

**Duck Egg Crème Brûlée** caramelized pineapple, mint

**Sorbets & Ice Creams**

*Please inform us of any allergies or dietary restrictions.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

## KOLOMAN SUMMER RESTAURANT WEEK 2024

*2 Courses \$45*

### Specialty Drinks

**Koloman Spritz** orange, spice, sparkling wine \$12

**Off the Beaten Path** pathfinder amaro, lemon *non-alcoholic* \$12

### Wines *Half Glass*

**White** Roussette de Savoie, Domaine Les Aricoques, “PAN”, France 2022 \$9

**Red** Morgon, Marchand Tawse, Beaujolais, Burgundy France 2021 \$9

### First Course

**Fresh Fruits & Berries** yogurt, granola, hazelnuts, raw honey

**Ocean Trout Tartare** scallions, black caraway, citrus vinaigrette

**Avocado Deluxe** crushed avocado, poached egg, pistachio pesto, arugula, shaved radish, cilantro, sourdough

**Salade Composée** market greens, radishes, chervil, crispy buckwheat, citrus vinaigrette

### Second Course

**Pain Perdu** brioche french toast, seasonal fruit, whipped creme fraiche, maple butter

**Prime Beef Cheeseburger** all beef burger, american cheese & crispy shallot aioli on a brioche bun, served with fries

**Berkshire Pork Schnitzel** potato salad, lemon, lingonberries

**Ham & Eggs** black forest ham, sunny side up eggs, fingerling potatoes

**Crushed Fingerling Potatoes** sauce vert \$10

**Charred Broccoli Rabe** toasted almonds, brown butter, lemon \$10

**Roasted Greenmarket Squash** fine herbs \$10

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