

ESSEX

SUMMER RESTAURANT WEEK DINNER

July 22nd -September 1st

Including Saturday & Sunday

\$45 Three-Course Dinner

STARTERS

Yellowfin Tuna Crudo pineapple | lime | pickled jalapeño | crispy tortilla | avocado purée **gf**

Roasted Corn Flatbread piquillo peppers | basil | ricotta | Aleppo | lime oil **v**

Chilled Gazpacho sunflower seeds | fresh herbs | dill oil | garlic croutons **v**

Artisanal Burrata heirloom tomato & watermelon salad | watermelon radish | Urfa breadcrumbs **v**

Tri-Color Beet Salad macerated Sultana raisins | pepitas | arugula | pumpkin seed purée **gf** **vegan**

Prosciutto di Parma grilled peaches | basil | whipped ricotta | balsamic | EVOO **gf**

Duck Meatballs five spice rice crisps | chilis | cilantro | sesame | pineapple-hoisin glaze

MAINS

Angus NY Strip Steak (add \$5) za'atar fingerling potatoes | garlic haricot verts | peppercorn sauce **gf**

Seared Atlantic Salmon sautéed Romano beans | charred eggplant purée | sauce vierge **gf**

Cavatelli with Braised Lamb Ragu summer vegetables | parmesan

Basil Gnocchi Primavera cherry tomatoes | heirloom baby carrots | corn | parmesan **v**

Herb Roasted French-Cut Chicken Breast summer succotash | okra | pan jus **gf**

Essex Ratatouille grilled Japanese eggplant | tomato jam | zucchini-pepper ragout. **gf** **vegan**

32oz Prime Bone-In Ribeye Steak for Two (add \$20 per guest, two guest minimum) chimichurri **gf**

DESSERTS

Flourless Chocolate Cake Chantilly cream | olive oil drizzle **gf** **v**

Greek Yogurt Panna Cotta peach | rosewater | puff pastry **v**

Daily Sorbets fresh berries **gf** **vegan**

ESSEX

SUMMER RESTAURANT WEEK BRUNCH

July 22nd -September 1st | Saturdays & Sundays

2-Course Brunch \$30 | Add Bottomless Brunch Cocktails \$20

STARTERS

Manchego Macaroni & Cheese v

add chorizo 5 | make it truffle 5

Homemade Granola Parfait

Greek yogurt | fresh berries v

Little Gem "Wedge" Salad

cherry tomatoes | pickled cucumber

sunflower seeds | buttermilk-bacon dressing gf

Crispy Shrimp Wontons

scallions | lardo | chili-mango sauce

Roasted Corn Flatbread

piquillo peppers | basil ricotta | Aleppo | lime oil v

Chilled Gazpacho

sunflower seeds | fresh herbs | dill oil | garlic croutons v

MAINS

Tomato & Feta Baked Eggs

herb pesto | grilled garlic baguette v

Dutch Baby Pancake

whipped Biscoff cream cheese | banana bourbon sauce v

Angus NY Strip Steak & Eggs (add 5)

spicy ranchero sauce | home fries | greens gf

Artisanal Burrata with House Cured Salmon Gravlax

salmon caviar | radish sprouts | sourdough bread

Chilaquiles

pasture-raised eggs | fresh tortilla crisps | queso fresco | tomatillo salsa

avocado | black beans | crema | pico de gallo gf v (add chorizo 5)

The B.E.C.

poached eggs | slab bacon | Mornay sauce | everything seasoning | home fries gf

Buttermilk Fried Chicken Sandwich

house-made pickles | gem lettuce | brown butter glaze | Secret Sauce