

# cerdo

## Cerdo Restaurant Week Menu

2018 - \$35

### 1<sup>st</sup> Course

#### **Grilled Romaine**

*Parmesan peppercorn dressing,  
panella crouton*

#### **Roasted Beet & Feta**

*Spring mix, plums  
sunflower seed, mustard vinaigrette*

#### **Cacio Pepe Fritelles**

*Parmesan, cracked black pepper, spicy  
salsa verde*

#### **Jamon Croquettes**

*Fried manchego & serrano, harissa  
remoulade*

#### **Braised Wild Boar Ribs**

*Harissa scallion gastrique*

### 2<sup>nd</sup> Course

#### **Wild Boar Burger**

*Blue cheese, caramelized bacon, fried  
shallots, poppy seed brioche bun,*

*served with shoestring Kennebec fries*

### **Diver Scallops**

*Blood orange, grilled artichoke,  
thyme, chickpeas*

### **Butchers Ragu**

*Homemade campanelle, parmesan*

### **Yellowfin Tuna**

*Sweet potato mash, gremolata,  
scallion gastrique, olive relish*

### **Chefs Seasonal Special**

*See Server*

## **3rd Course**

### **Greek Yogurt Semi Fredo**

*pistachio , honey and  
seasonal fruit*

### **Fried Brioche**

*with gelato,  
caramelized fruit*

### **Apple Cinnamon Churros**

*with vanilla icing*