

# Mikro Depot Restaurant Week 2020

September 22nd–26th

**\$35 per person**

👉 choice of one item per course 👈

## appetizer

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### **whipped ricotta**

black truffle-honey, sea salt & ciabatta

### **baby iceberg wedge GF**

cherry tomatoes, blue cheese, pickled red onions, candied walnuts, applewood smoked bacon, green goddess dressing

### **tuna tostada GF**

seared tuna. yellow corn tostada, avocado, buttermilk cabbage slaw, radish & pickled onion, cilantro, roasted tomatillo salsa

## entrée

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### **pan roasted salmon GF**

red quinoa tabbouleh salad, heirloom tomatoes, red onion, parsley & mint, grilled eggplant- golden raisin caponata, curried yogurt, harissa vinaigrette

### **cider braised pork osso bucco**

local apples, onions & sage, brown butter spaetzle, braised red cabbage

### **end of summer corn & black truffle farrotto**

defrancesco farm's tomatoes, basil, parmigiano reggiano, lemon, thyme, whipped burrata, pea shoots

### **le mikro royale**

two 3B ranch all natural grass fed beef patties, arethusa farms europa cheese, dill pickles, onions, shredded iceberg, special sauce, double decker sesame seed bun, handcut fries

## dessert

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### **flourless chocolate torte "s'mores"**

marshmallow creme, graham cracker crumble, salted caramel, crispy white chocolate pearls, tiny marshmallows

### **salted brown butter cookie w. chocolate chunks & pretzel bits**

whipped birthday cake frosting

### **scoop of apple cider sorbet GF**

marinated blackberries