

bywater
restaurant week fall 2017

-to start-

oysters *three oysters on the half shell,
daily house mignonette*

mushrooms on toast *with leeks, sherry, and cream*

brussels sprouts *roasted crisped apples, pumpkin seeds,
butternut puree, sage, cider vinegar, salty cheese*

soup *daily!*

-dinner-

grilled merguez
*lamb sausage over corn pudding
with charred eggplants and squash, spices, sumac yogurt*

faroe islands salmon
poached in basil & cream with fingerlings, bok choy, marinated mushroom

duck leg confit
roasted sweet potatoes, caramelized onion, goat cheese, arugula, pickled peppers

-sweets-

ice cream affogato *scoop of housemade ice cream with a shot of cold brew or Turkish coffee*

bread pudding *chai spices, ice cream*

milk & cookies *north bakery chocolate chip cookies*

Please let us know if you have any food allergies or dietary restrictions (not all ingredients are listed).

Most dishes can be made vegetarian or gluten free.

**A reminder that consuming raw or undercooked oysters, meats, fish, eggs, etc.
can increase your risk of foodborne illness.*