

Salvation Cafe

Restaurant Week Fall 2017

Prex Fixe Menu

appetizers

pork rilette

toasted pistachios, sour cherry chutney, house made pickled crudite, spicy brown mustard and rye toast

honey walnut baked brie

baby arugula, gala apple + mission fig jam

brown butter & thyme roasted butternut bisque

cranberry fennel gastrique + toasted pumpkin seeds

baby kale and endive salad

toasted pecans, fennel, shallots, roasted butternut squash, pickle onions, crispy prosciutto, goat cheese fondue + pomegranate vinaigrette

entrees

buttermilk fried pickle brined chicken & waffles

pork belly roasted brussels sprouts, herb and garlic roasted parsnip puree, chipotle maple chicken jus

oxtail & pork shoulder bolognese

tomato & sherry braised, potato gnocchi, brown butter brioche crouton, Narragansett creamery ricotta + lemon olive oil

roasted root vegetable & tempeh curry

snap peas, baby spinach, coconut curry broth, dried cherries, pistachios, jasmine rice, mung bean sprout, cilantro and apple slaw + grilled naan bread

orange olive oil & thyme grilled swordfish

green lentils, butternut squash, smoked bacon, mirepoix, cauliflower florets, crispy red onion + whole grain mustard aioli

dessert

chocolate banana purses

vanilla strawberry coulis, banana dust + ginger ice cream

bourbon pecan tart

black berry gastrique and vanilla ice cream

carrot cake napoleon

toasted coconut, walnuts, cream cheese frosting, carrot puree + crème fraiche ice cream