CENTER CITY RESTAURANT WEEK 2019

$20 PLUS TAX PER PERSON

non alcoholic drinks included

GRAND TABLE

daily selection of fresh salads, soup of the day, charcuterie and artisanal cheese

ENTREE
choice of

BRAISED BEEF SHORT RIBS

parmesan creamy polenta, string beans, seasonal squash, sweet peppers

ORGANIC REGINETTI PASTA*

sesame oil marinated chicken, grilled local corn, asparagus, fava beans, pomodoro sauce and shaved rosemary manchego

FISH OF THE DAY

Chef's daily selection

*vegetarian option available

DESSERT

daily selection of mini cakes, parfaits and individual desserts

SPIRIT

THE BELLEVUE ORANGE

Maker's Mark, orange bitters, St. Germain, ginger ale

$12

DINNER ·XIX· MENU

NINETEEN

CENTER CITY RESTAURANT WEEK 2019

$35 PLUS TAX PER PERSON

STARTER

choice of

FRESH BURRATA, ROASTED PEACH AND BABY BEETS MEDLEY*

Green Meadow farm basil house dressing

CUCUMBER AND COCONUT GREEN GAZPACHO*

shrimp kebab

FRESH MELON SALAD*

serrano ham, pickeled red onion, feta cheese, mint

MAIN

choice of

RED PORT WINE BRAISED BEEF SHORT RIBS

parmesan creamy polenta, string beans, seasonal squash, sweet peppers

PAN SEARED RED DRUM BASS

roasted fennel, saffron pearl onion, artichoke, pee-wee potatoes , olive caper tapenade oil

ORGANIC REGINETTI PASTA*

sesame oil marinated chicken, grilled local corn, asparagus, fava beans, pomodoro sauce and shaved rosemary manchego

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DESSERT

choice of

PEACHES AND CREAM CHEESECAKE

almond sponge cake, ricotta

TROPICAL CHOCOLATE MOUSSE BOMBE

mango, filling, brown butter blondie, toasted coconut

LEMON POPPY OLIVE OIL CAKE

macerated strawberries, lemon curd, & chantilly cream

*vegetarian option available

SPIRIT

THE BELLEVUE ORANGE

Maker's Mark, orange bitters, St. Germain, ginger ale

$12

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*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES.
A 20% GRATUITY IS ADDED TO ALL CHECKS WITH PARTIES OF 6 OR MORE