

Summer 2017 Restaurant Week

FIRST COURSE

(please choose one of the following)

Beef Tataki

butter lettuce puree, mushroom chorizo, soy, crispy shallots

Lobster Boil Deviled Eggs

old bay, corn, potato, steamed lobster

Salmon Poke

snow peas, radish, sticky rice, pickled cucumbers, greens

Charred Street Corn

ranch spiced tortilla crackling, tograshi, cotija cheese

Grilled Sweet Potatoes

tomatillo mole verde, cotija cheese

BBQ Brussel Sprouts

apricot pine nut mostarda, bbq yogurt

Meat & Cheese

prosciutto, burrata, torn figs, grilled bread, aged balsamic

Heirloom Tomato

grilled zucchini, aerated buratta, burnt roasted garlic puree, fennel bread, fennel greens

Watermelon Salad

feta cheese, watercress, radish, pickled rind, toasted black sesame seeds, ssamjang vinaigrette

DINNER MENU

August 14th - 20th



TEDDY
& THE BULLY BAR

\$35 per person

**does not include tax, gratuity or beverages*

MAIN COURSE

(please choose one of the following)

Pan Roasted Salmon

arugula, tarragon tomato vinaigrette, tomato leek ragu

NY Strip

beef tallow béarnaise, butter lettuce, smashed heritage potatoes, demi

Lamb Pepperoni

peaches, arugula, corn, parmesan, mozzarella

Octopus Nicoise

deviled egg butter, new potato salad, oregano vinaigrette

Lobster Pasta

tomato cavatelli, yellow tomato marinara, saffron, basil

Crispy Chicken

charred ripe stone fruit, port braised fennel, leek butter, lemon thyme jus

Zucchini Risotto

charred squash, oregano, parmesan, ricotta

DESSERT

(please choose one of the following)

Flourless Chocolate Cake

milk chocolate cremeux, coffee ice cream

Lemon Meringue

baked lemon glass, basil sorbet, blood orange pearls

Fruit & Sorbet

summer fruit, port syrup, mint

Caramel Cake

whiskey basil peaches, raspberry sorbet

TEDDY uses sustainable seafood and certified humane meat & poultry. Consuming raw meat, poultry, seafood, or eggs may increase your risk of food-borne illness.

Gratuity of 20% will be added to parties of 6 or more.