

Derek's 18th Anniversary \$18 Rollback Menu
(3 courses for \$18 per person, plus tax and gratuity.)

Small plates (choice of)

steamed sweet potato and sesame seed dumplings
pan seared with sweet soy and cabbage leaf

crispy thin onion rings
lightly floured and flash fried

local-organic baby green salad
with pear tomatoes, diced cucumber and balsamic vinaigrette

“best of philly” caesar salad
hearts of romaine with handcut croutons and grated romano cheese

Large plates (choice of)

risotto primavera
arborio rice tossed with broccoli, peas, rapini, haricot verts, tomato,
red peppers, basil, parsley, butter, and romano cheese

grilled turkey breast paillard
marinated with basil pesto and served with shoestring potatoes and broccoli aglio olio

fettuccine alfredo
spinach noodles and local grass fed heavy cream

chicken and goat cheese piedini
is it a sandwich? is it a pizza? is it a wrap? yes!
chicken confit with caramelized onions, raspberry barbecue sauce, arugula and chevre
all rolled in pizza dough, served with baby green salad. a sonoma classic!

grilled chicken breast and mashed potatoes
cardamom scented with fried shallot rings, balsamic glaze and italian greens

Dessert (choice of)

classic crème brulee

I was fortunate enough to work with sirio maccioni in the 80's at the original le cirque
the original recipe was perfected here and we still do it exactly as the master intended

white chocolate bread pudding
this is a reprisal of the original kansas city prime recipe
served warm with white chocolate sauce and berries

chocolate trifle semifreddo parfait
layers of chocolate cake and berry laced cream