

GARCES TRADING COMPANY

RESTAURANT WEEK LUNCH
JAN. 22- FEB. 3, 2012

FIRST COURSE

choose one

CHEESE PLATE
seasonal house made condiments

HOUSE MADE SALAMI 
IPA mustard

SEASONAL ANTIPASTI 

INSALATA SEMPLICE 
verde capra, caramel quince vinaigrette


ROMAINE SALAD
brown butter croutons, pecorino, garlic dressing

PASTA E FAGIOLI
ditalini, sausage de toulouse, sage

SECOND COURSE


choose one

* pizza dough is made with duck fat

FUNGHI PIZZA 
wild mushrooms, taleggio, black truffle

MARGHERITA PIZZA
tomato sauce, fresh mozzarella, basil

PANINI DI POLLO
*grilled chicken, toasted chile aioli,
roasted red peppers, caña de oveja*

PANE PANELLE 
*olive oil flatbread, chickpea panisse,
roasted squash, harissa mascarpone*


PAN ROASTED SCALLOPS 
bagna càuda, braised radish

DESSERT

choose one

CITRON
meyer lemon chiboust, meyer lemon gel, toasted meringue

WINTER VERRINE
caramel apples, butterscotch pudding, cornmeal streusel

 *Locally sourced ingredients*

\$20 PER PERSON
plus tax and gratuity

\$5 SANGRIA
per person plus tax and gratuity

GARCES TRADING COMPANY

RESTAURANT WEEK JAN. 22- FEB. 3, 2012

FIRST COURSE

choose one

CHEESE PLATE
house made condiments

HOUSE MADE RILLETTES 
traditional accompaniment

SEASONAL ANTIPASTI 


INSALATA SEMPLICE 
verde capra, caramel quince vinaigrette

SECOND COURSE


choose one

* pizza dough is made with duck fat

PASTA E FAGIOLI
ditalini, sausage de toulouse, sage

FUNGHI PIZZA 
wild mushrooms, taleggio, black truffle

MARGHERITA PIZZA
tomato sauce, fresh mozzarella, basil

LEEK & SWISS CHARD GRATIN 
crème fraîche, cherry fig marmalade

WARM BELUGA LENTILS 
harissa vinaigrette, marcona almonds

THIRD COURSE

choice of one

PAN ROASTED SCALLOPS 
bagna càuda, braised radish

GRIGGSTOWN ORGANIC POUSSIN 
caramelized fennel purée, cured black olive

FUSILLI CARBONARA 
housemade guanciale, pecorino


GOAT BOLOGNESE 
horseradish fonduta, shaved pantaleo

DESSERT

choose one

CITRON
meyer lemon chiboust, meyer lemon gel, toasted meringue

WINTER VERRINE
caramel apples, butterscotch pudding, cornmeal streusel

 *Locally sourced ingredients*

\$35 PER PERSON
plus tax and gratuity

\$5 SANGRIA
per person plus tax and gratuity