

# FISH TAG

## Restaurant Week

THREE COURSE PRIX FIXE DINNER 38

Wine or Beer Pairings 20

### APPETIZERS

(choose one)

Zonin  
Prosecco

Egger Ramer  
Schiava Gentile

Blue Plate  
Chenin Blanc

Don Jacobo  
Rioja

DUCK CONFIT & BABY SPINACH SALAD  
braised fennel, shaved radish, mustard vinaigrette

ROASTED PARSNIP SOUP  
crispy garbanzo beans & shallots, ovo, Greek spice

SMOKED OCTOPUS (+3)  
fingerling potatoes, snow pea leaves, hearts of palm,  
date puree, pumpkin seeds

HERB POLENTA & ANCHOVY FRITTER  
dried black olive, microgreens

ACBC  
Easy Blonde

Lagunitas  
IPA

### MAINS

(choose one)

Tangent  
Sauvignon Blanc

Donna Laura  
Sangiovese

Glen Carlou  
Chardonnay

Le Fou  
Pinot Noir

SEARED TILEFISH  
sauteed baby spinach & shallots, pickled red beet sauce,  
smoked parsnip puree

ROASTED SALMON  
Greek salad, yogurt, red wine vinaigrette

BRAISED PEI MUSSELS  
pickled fennel, saffron broth, chickpeas

BRAISED RABBIT HILOPINES  
Manila clams, kefalotteri cheese, fried garlic

LAMB BURGER  
Whipped feta & spicy chilies, smashed fries

Radeberger  
Pilsner

Hebrew  
Black IPA

### DESSERT

(choose one)

Terrassous  
Rivesaltes  
6yr

LOUKOUMADES  
pastry dough freshly fried to order,  
candied maple walnuts, cinnamon sauce

CHOCOLATE GANACHE  
olive oil cremux, praline mousse,  
chocolate tuile, chocolate sauce

Mothers Milk  
Stout