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# TOPPING ROSE HOUSE

**Restaurant Week**  
**46 per person**

**Appetizer**  
*(Choice of)*

**Chicory Salad**

Pomegranate Molasses Vinaigrette, Toasted Walnuts

**Tuna Tartare**

Avocado, Spicy Radish, Ginger Marinade\*

**Butternut Squash Minestrone**

Sourdough Croutons

**Entree**

*(Choice of)*

**Faroe Island Salmon with Mushroom Seasoning**

Bok Choy and Miso Mustard Emulsion\*

**Crispy Roasted Chicken**

Potato Puree, Broccoli Rabe, Chili Crisp and Lime

**Parmesan Risotto**

Roasted Mushrooms, Lemon and Herbs

**Dessert**

*(Choice of)*

**Fig & Yogurt Coupe Glace**

Pecan Blondie, Raspberry Jus

**Warm Chocolate Cake**

Vanilla Ice Cream

**Jumbo Chocolate Chip Cookie**

Chef/Proprietor Jean-Georges Vongerichten

Executive Chef Paul Eschbach

Please inform your server if a person in your party has a food allergy.

\*Consuming raw or undercooked meats, fish, shellfish, or eggs may increase your risk of food-borne illness.