

THE STOOP KITCHEN MENU

DINING WEEK 2019

FEBRUARY 18TH-MARCH 3RD

\$30

First Course

Pork Belly or Tofu, marinated confit of pork belly or tofu, over baked sweet potato slices with pickled apple and a marinade reduction

Small Brussel sprouts, seared and deglazed with a miso-Dijon vin, and served with IPA mustard

Croquettes of the day

Chick Pea Fingers with romesco sauce

Second Course

House Salad

Caprese Salad, arugula, basil oil, charred tomato puree and basil glass

Caesar Salad, romaine, bleu, tomato, Stoop-made croutons and an Ancho-Caesar dressing

Soup of the Day, ask your server for details

Third Course

Braised short rib, 8 oz short rib, raclette polenta , braising liquid reduction, sautéed greens and cinnamon pickled shallot

Tagine, roasted root vegetables simmered in a delicious tomato broth with Moroccan spices

Red curry chicken or tofu, simmered chicken or tofu in red curry with vegetables served over basmati rice

Green curry beef, roasted and braised ribeye in a spicy green curry with simmered root vegetables served over coconut basmati rice.

The Dining Week special menu does not include beverages, tip or taxes.