

Restaurant Week at the **Morgan** Dining Room
July 25 through August 18
12PM – 2:30PM
Tuesday through Friday

Prix-Fixe

I.

(Choice)

Seared Ahi Tuna
Baby Arugula, Shishito Peppers, Soy

Chilled Jumbo Green Asparagus
Poached Organic Egg, Parmesan Foam

II.

(Choice)

Pan-Seared Mahi Mahi
Haas Avocado, Mango & Jalapeño Salad, Spiced Aioli

Penne Pasta
*Summer Vegetables, Garden Herbs, Toasted Pine Nuts
Onion Cream Sauce, Parmigiano-Reggiano*

The Pierpont Salad
*Chicken Paillard, Smoked Bacon, Vermont Cheddar, Heirloom Tomato
White Northern Beans, Honey-Dijon Dressing*

III.

(Choice)

Tahitian Vanilla Panna Cotta
Red Plums, Almond Crumble, Sparkling Moscato

Grand Marnier Valrhona Chocolate Mousse
Organic Strawberries, Cream

\$29.

Wine & Cocktails

Astica Sauvignon Blanc or Cabernet Sauvignon
Quartino 11.

Lemon-Lavender Prosecco
10.

Executive Chef, Rodolfo Contreras