

**RESTAURANT WEEK**  
**AUGUST 2024**

**MULBERRY**  
STREET TAVERN

## **FIRST**

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### **VEGETABLE DUMPLINGS**

iowa sweet corn, chili crisp, grapefruit-ponzu, cilantro

**wine pairing:**

sparkling brut rose, domaine ste. michelle, columbia valley, washington, nv 5oz

or

### **SWEET CORN BISQUE**

fire roasted sweet corn, scallion, micro radish, creme fraiche

**wine pairing:**

chardonnay, arendsig, "blok A15," single vineyard, robertson, south africa, 2021 6oz

## **SECOND**

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### **EMBERRED CABBAGE**

coconut curry reduction, fish sauce caramel, pickled peppers, fresh herbs

**wine pairing:**

riesling, state of mind, "zillah ranch vineyard," columbia valley, washington, 2022 3oz

or

### **BUTCHER'S STEAK**

10oz cut of the day, rosemary fries, arugula, bearnaise

upgrade to a 32oz tomahawk +75

**wine pairing:**

nebbiolo, villadora, barbaresco, piemonte, italy 2018 3oz

## **THIRD**

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### **BUTTERSCOTCH BREAD PUDDING**

creme anglaise, chantilly, sugared berries

**wine pairing:**

riesling, icewine, dr. loosen, mosel, germany 2oz

or

### **MAPLE-BOURBON PECAN TART**

smoked whipped cream

**wine pairing:**

port, graham's twenty year tawny 2oz

55 per person | wine pairing +35  
prices subject to sales tax

Executive Chef: Michael Holman  
Sous Chefs: Ben Meyer, Preston Malfero

**PARTIES OF 6 OR MORE ARE SUBJECT TO AUTOMATIC 20% GRATUITY**  
**\$25 CORKAGE FEE PER 750mL**

consumer advisory warning: consuming raw or undercooked meats, poultry, seafood, shellfish  
or eggs may increase your risk of foodborne illness

