

**BAILEY'S BACKYARD RESTAURANT WEEK**  
**DINNER MENU**  
**3 COURSES FOR 55.00**

**START**

**Loaded Potato & Leek Soup**

North Country Bacon/Creme Fraiche/Scallions  
Aged Cheddar/Crispy Shallots

**Roasted Beet & Mushroom Carpaccio**

Stewart Watson Farms Mushrooms/Black Truffle Aioli/Pecorino  
Pistachios/Citrus/Lemon Infused Olive Oil/Balsamic/Baby Arugula

**Crispy Kung Pao Brussels Sprout Tostada**

Crispy Corn Tortilla/Peanuts/Green Onions  
Sesame Seeds

**Rice Cracker Crusted Ahi Tuna**

Shishito Peppers/Yuzu-Avocado Puree  
Pickled Ginger/Togarashi/Tamari/Chili Mayo

**MAIN**

**Pan Roasted Salmon**

Steamed Shrimp Dumplings/Shaved Vegetables  
Coconut Red Curry Emulsion/Cilantro Oil

**Vegan Cauliflower Rigatoni "Alfredo"**

Tofu-Basil Puree/Baby Spinach/Butternut Squash  
Crispy Shallots/Parsnips/Vegan "Parm" & EVOO

**Mosner Farms Boneless Beef Short Rib**

Roasted Root Vegetables/Whipped Potato/Red Wine Demi Glace  
White Truffle Powder

**Heirloom Pork Loin**

Sweet Potatoes/Aleppo Pepper/Broccoli Rabe/Maple Dijon Jus  
Orange & Radish

**DESSERT**

**Flourless Dark Chocolate Torte**

Nutella Mousse/Hazelnuts/Whipped Cream

**Vegan Bread Pudding**

Roasted Apples/Vegan Vanilla Gelato/Caramel Sauce

**Prosecco & Sorbet GF**

Blood Orange & Mango Sorbets/I Heart Prosecco/Whipped Coconut