

# EVOKE

Restaurant Week Menu  
January 20–29, 2017  
\$35 per person

## First Course Choice of One

**Cannellini Bean Bisque**  
Smoked Pancetta, Salsa Verde

**Rigatoni**  
Duck Sausage, Black Trumpets,  
Walnuts, Chestnut Vinegar

**Tuna Crudo**  
Meyer Lemon Aioli, Crispy Cipollini  
Onion, Caper Berry

## Entrée Choice of One

**Beef Striploin**  
Celery & Parsnip Puree, Carrots,  
Pearl Onion Jus

**Seared Striped Bass**  
Toasted Fregola di Sarda, Cured  
Tomato, Prosciutto

## Dessert Choice of One

**Gingerbread Cake**  
Riesling Poached Pear, Toffee Sauce,  
Vanilla Bean Gelato

**Blood Orange Tart**  
Crème Fraiche Mouse, Lemon Curd

## Add a Flight

**White Wines \$18**  
Sip Rosé, Napa Valley  
Conn Valley Chardonnay  
Tattinger Champagne

**Red Wines \$20**  
A to Z Pinot Noir  
Frei Brothers Merlot  
Justin Cabernet

**OMB Beer Flight \$11**  
Southside Weiss Wheat Ale  
Capt Jack Pilsner  
Copper Amber Ale

**Bourbon | Whiskey Flight \$30**  
McKenzie Rye Finger Lakes, NY  
Lexington Bourbon, KY  
Old Scout Straight Bourbon, KY  
Knob Creek Straight Bourbon, KY