



Sarabeth's

Winter Restaurant Week

January 20th - February 12th, 2026

\$30 Lunch Menu

Appetizers

Coconut Crab Bisque

seafood broth, lemongrass, kaffir lime

Lyonnaise Salad

chicory lettuce, pork lardons, poached egg,
chives, bacon vinaigrette

Roasted Pear

Boston bibb, pomegranate seeds, walnuts,
Roquefort cheese, apple balsamic vinaigrette

Entrees

Croque Madame

bechamel, gruyere, sunny side egg

Ahi Tuna Nicoise

smashed fingerlings, haricot vert,
roasted tomato, olives, quail egg

Pan Roasted Chicken Breast

Stuffed with Mushroom Duxelles

baby rainbow carrots, tamarind chicken jus

\$45 Dinner Menu

Appetizers

Coconut Crab Bisque

seafood broth, lemongrass, kaffir lime

Lyonnaise Salad

chicory lettuce, pork lardons, poached egg,
chives, bacon vinaigrette

Roasted Pear

Boston bibb, pomegranate seeds, walnuts,
Roquefort cheese, apple balsamic vinaigrette

Entrees

Kabocha Squash Gnocchi

rainbow cauliflower, shaved brussels,
toasted pepitas, sunchoke puree

Pan Seared Duck Breast

parsnip gratin, grilled broccolini,
orange-apricot glaze

Squid Ink Fettucine

rock shrimp, blistered cherry tomato,
herb beurre blanc

Dessert

Roasted Apple Tartine

vanilla gelato

Classic Vanilla Bean Creme Brulee