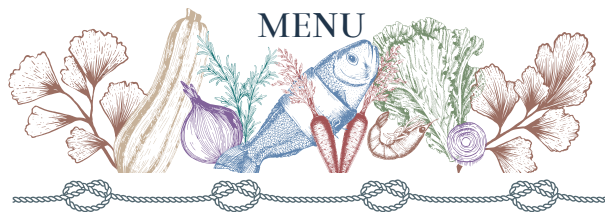




# RESTAURANT WEEK



THE BEST MEMORIES ARE MADE AROUND THE TABLE.  
WELCOME TO VILLAGE PANTRY

\$69

## APPETIZERS

### TUNA TATAKI

AVOCADO CHUNKS, RED ONION, CILANTRO, WASABI  
VINAIGRETTE

OR

### SHRIMP SALPICAO DE MANILA

CARROT AND GINGER PUREE, COCONUT CREAM SAUCE,  
LIME WEDGES, TOMATO OIL, CRISPY SHALLOTS, CHILI  
FLAKES, CILANTRO.

OR

### PEAR AND FENNEL SALAD WITH FETA AND WALNUTS

ARUGULA, NAPPA, SUNDRIED TOMATOES.

## MAIN

### PORKCHOPS MARSALA

TENDER BONELESS PORK CHOPS SERVED WITH TALLOW  
ROASTED POTATOES, CHARRED BROCCOLINI TOPPED WITH  
PORCINI AND MARSALA SAUCE.

OR

### PARMESAN CRUSTED CODFISH

HORSERADISH AND BEETS PESTO SAUCE, SERVED WITH  
POTATO AND FENNEL MASH, ASPARAGUS

OR

### CHARGRILLED RACK OF LAMB

SERVED WITH PARSNIP PUREE, WILTED SPINACH AND  
GARLIC AND DIJON SAUCE

OR

### BAKED PARSNIP WITH PUMPKIN SEED AND MISO SAUCE

SERVED WITH QUINOA AND SHITAKE, PICKLED BEETS

## DESSERT

CLASSIC PANNA COTA WITH BLUEBERRY COMPOTE