



ROOFTOP
AT THE ENVIO
Restaurant Week Menu 2022

Featured Drinkables

***The Envio Black Manhattan ~ 20**

**A collaboration with WhistlePig to create our very own small batch rye*
Rooftop 10 year rye whiskey, cardamaro, black walnut bitters

Moat Mountain Brewing ~ 9

Czech Pilsner
North Conway, NH

Honig, 2018

Sauvignon Blanc ~ 14 | 52
Rutherford, California

Below items inclusive price of \$45 per person
(soda, beer, wine, and cocktails not included)

Starters

Broccoli, Artisan Cheese and Local Beer Soup

charred broccoli, parmesan crisps, spring chive oil

Scallop Crudo

grilled citrus marinated scallop, jalapeno, cilantro, crispy fried garlic

Farmers Market Spring Salad

petite strawberries, creamy tarragon dressing, sunflower seeds,
crumbled sheep's milk cheese,
shaved fennel

Entrees

Baked Tortellini

spring herb pesto, early harvest vegetables, marinated tomatoes,
local mozzarella

Pulled Short Rib Slider Duo

sage demi, brie, quick pickles, crunchy onions, truffle tots

Piri Piri Glazed Swordfish Brochette

naan bread, tabbouleh,
pickled cucumber and red onion salad, lemon-garlic hummus

Sweets

Blood Orange Crème Brulee

citrus compote, fresh fruit

Strawberry Shortcake Sundae

fluffy angel cake, strawberry ice cream,
marinated berries, whipped cream