

**AUSTIN
RESTAURANT
WEEK**

Finn and Porter

Appetizers *(choose one)*

BEET & TEXAS GOAT CHEESE NAPOLEON
Red & Yellow Beets, Watercress & Frisee Salad with Smoked Pecan Dressing

THAI STYLE JUMBO LUMP CRAB CAKE
Jicama & Scallion Slaw, Mango Coconut Sauce

SUSHI SAMPLER PLATE

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Entrées *(choose one)*

STEAMED CHILEAN SEABASS
Scallions, Shiitake Mushrooms, Ginger, Cilantro, Snow Peas, Truffled Taro Root Puree, Soy Broth

PAN SEARED SEMI-BONELESS HALF CHICKEN
Shallot Whipped Potatoes, Sautéed Brussel Sprouts, Roasted Cherry Tomatoes, Local Spinach & Rosemary Jus Lie

DOUBLE BONE-IN PORK CHOP
Honey Cured then Smoked, Served with Herb Roasted Fingerling Potatoes, Pearl Onions, Swiss Chard, Apple Cider Broth

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Desserts *(choose one)*

TRIO OF CRÈME BRULEE
Grand Marnier, Cappuccino & Vanilla Bean with Fresh Berries

SWEET POTATO CHEESECAKE
Goat Cheese, Gingersnap Crust with a Chipotle Carmel

CHOCOLATE GANACHE CAKE
Raspberry Crème Anglaise, Chantilly Cream

\$35 per person



rare



The Greensheet

NEW AMSTERDAM.