



RESTAURANT WEEK MENU

Restaurant week three course prix fixe dinner for
\$44.95. No substitutions, entire table must participate

APP

BRUSSELS SPROUTS - GF

mint yogurt, sherry grapes, walnuts, fig jam

VEGAN DUMPLINGS - V

scallions, carrots, lemongrass

CRISP CHICKEN BUNS

cucumber relish, herb aioli, sweet chili glaze

HARVEST SALAD - GF

kale, red onions, grilled peaches, goat cheese, Harriman
pears, champagne vinaigrette

MAIN

COCONUT CURRY CHICKPEA - V,GF

AAT curry mix, scallion top, ginger, jasmine rice

GRACEJOY JERK CHICKEN - GF

braised cabbage, jerk jus, coconut rice and peas

SALMON - GF

saffron bomba rice, broccolini, calabrian chili, scallion verde

RASTA PACCHERI - VEG

caramelized bell peppers, pecorino béchamel, parmesan, espelette

DESSERT

BANANA BREAD

Butter Scotch, Brulee Bananas, Vanilla Bean Ice Cream

AAT TRES LECHES

pistachio crema, coconut flakes, edible flower

SALTED CARAMEL SOUFFLE

moist chocolate cake, salted caramel center, local berries

V- Vegan VEG- Vegetarian GF- Gluten Free

OUR STORY

An Artistic Taste began its journey in 2010 as a small catering company in NYC. As our popularity grew we were determined to serve a larger population and vending NYC's largest curated festivals were the best way to do that.

*HBO Film Festival in Bryant Park, Hester Street Fair, and Brooklyn's Wine Riot, were some hot spots that gave us the momentum we needed, but it wasn't until we had the opportunity to work with The Chocolate Expo that we were exposed to the beautiful communities in Monroe and Harriman, NY. We knew this was the home for our first **An Artistic Taste Restaurant.***

We have delighted many communities through vending and catering over the years, but we have a unique menu using locally grown ingredients that were meant for this community. We hope to make this restaurant a space to showcase our local vendors and farms and we are excited to begin this journey with you. We look forward to serving you for years to come.



Follow us @anartistictaste



Scan the QR Code to learn more about what we do.