



RESTAURANT WEEK MENU JUNE 7-15, 2019

Restaurant Week Prix Fixe Special ~ \$50

(A savings of \$10, regular price \$60)

Menu items change frequently - below is a **SAMPLE** menu –Restaurant Week choices may differ

Amuse Bouche

House-Made Bread, house made butter

Course 1:

Salad Composée, root farm greens, seasonal fresh & pickled vegetables, toasted sunflower seeds, dried fruit, jones family chevre, northshire farm egg, house made red wine vinegar

Course 2:

Selection of Local Cheese & House Made Charcuterie with seasonal accompaniments

Shrimp & Grits, house ground grits, shallots, garlic, thyme, house ground chili, house cured pancetta, jones family caldwell, maple syrup

Study of Spring

Beef Tenderloin Tartare

Intermezzo

Course 3: add scallops \$11

Pan Roasted Filet Mignon, roasted keuka gold potato, maple vichy carrots, sauce bordelaise

Pan Roasted Berkshire Pork Chop

Half Chicken Adobo

Pan Seared Aukra Salmon

Chana Masala

Course 4:

Any Dessert Cocktail • Café Latte Crème Brûlée • White Chocolate Cheesecake
Bananas Foster Bread • House Made Ice Cream • House Made Vegan Sorbet

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Prices do not include tax, gratuity or beverages. Please, no separate checks.



presented by:

