

# Bywater American Bistro

Three course COOLinary  
menu \$39  
Choice of starred items  
for each course.

## APPETIZERS

- 14 — \*Chilled Corn & Coconut Soup/ Brioche Croutons/ Buttermilk Sorbet
- 17 — Roasted Octopus/ Smoked Potato Purée/ Confit Cherry Tomatoes
- 13 — Tuna Ham/ Avocado/ Tomato Salad/ Olives/ Fresnos
- 10 — \*Cabbage Salad/ Spicy Peanuts/ Soft Herbs
- 16 — Ricotta and Tête de Moine Tart/ Prune Jam/ Arugula Salad
- 8 — \*Shishito Peppers/ Tonnato/ Preserved Lime Aioli/ Shallot Breadcrumbs

## ENTRÉES

- \*Spaghetti/ Tomato/ Basil — 18
- Curried Rabbit/ Coconut Rice/ Peas — 25
- Half Jerk Chicken/ Semolina Dumplings—32
- \*Lardo-Wrapped Shrimp/ Okra/ Tomatoes — 26
- \*Roasted Pork Belly/ Summer Squash/ Gremolata—26
- Pan-Roasted Snapper/ Kimchi/ Wild Rice/ Cilantro—28

## SIDES

- Coconut Rice/ Peas — 7
- Potato Purée/ Preserved Truffle— 8
- Charred Okra/ West African Peanut Sauce — 7

## DESSERTS

- Pound Cake/ Roasted Peaches/ White Peach Sorbet — 9
- Chocolate Ganache/ Hazelnuts/ Coconut Sorbet — 10
- \*Strawberry & Watermelon Shortcake/ Berry Sorbet—12
- \*Daily Selection of Ice Cream or Sorbet—5

In consideration of the COVID-19 pandemic,  
this menu was printed just for you, and will be  
discarded after your meal.

**FOOD DISCLAIMER** CONSUMING RAW OR UNDER  
COOKED FOOD MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS.

A 4% KITCHEN RECOGNITION CHARGE WILL BE ADDED TO ALL  
CHECKS. ENTIRETY OF THIS SERVICE CHARGE IS DIVIDED  
EQUALLY BETWEEN ALL HOURLY KITCHEN EMPLOYEES.