

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 & Tête de Moine Tart/ Pickled Beech Mushrooms/ Arugula Salad
- 13 — *BAB's Antipasto Salad/ Italian Dressing

ENTRÉES

- *Spaghetti/ Tomato/ Basil — 18
- Curried Rabbit/ Coconut Rice/ Peas — 25
- Half Jerk Chicken/ Semolina Dumplings—32
- *Malfatti/ Gulf Shrimp/ Okra and Tomato Stew — 24
- *Roasted Pork Belly/ Summer Squash/ Gremolata—26
- Pan-Roasted Snapper/ Cauliflower/ Pecan Salsa Verde—28

SIDES

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

DESSERTS

- Semifreddo/ Brûléed Citrus/ Mint — 10
- 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.