

Happy Valentine's Day

TUESDAY, FEBRUARY 14, 2012

FOUR COURSE PRIX FIXE

Seared Sea Scallops • *Coconut Tapioca, Black Garlic Nage*

Squab Breast À La Plancha • *Leg Confit Ravioli, Chard, Parsnip, Squab Jus*

Ricotta Gnudi • *Braised Porcini, Rosemary, Truffled Jus*

Beer Braised Pork Cheek Tart • *Goat Cheese, Pickled Onion, Arugula*



Oxtail Stew • *Squash Spaetzle, Crème Fraîche*

Shaved Fennel Salad • *Parmesan, Lemon, Honeycrisp Apple*

Maine Lobster Salad • *Mango, Quinoa, Blood Orange Vinaigrette*



Seared Tuna • *Carrot Confit, Braised Artichokes, Lobster Reduction*

Broiled Grass-fed Filet • *Beef Cheek 'Scrapple,' Creamed Brussels Sprouts, Sauce Bordelaise*

Seared Duck Breast • *Leg Confit Crêpe, Mustard Greens, Cranberry Coconut Sauce*

Homemade Bucatini • *Rapini, Oven Roasted Tomatoes, Pecorino, Crumbled Hazelnuts*



Chocolate Delice • *Sesame Tuile, Salted Caramel Gelato*

Meyer Lemon Meringue Pie • *Cardamom Yogurt, Meyer Lemon Sorbet*

Grapefruit Honey Cheesecake • *Candied Almonds, Rosemary Gelato*

Spiced Orange Yogurt Cake • *Pistachio Icing, Mango Confit, Orange Sorbet*

\$70 per guest

\$95 per guest with wine pairings

exclusive of tax + gratuity

Call (718) 965.7040 or visit benchmarkrestaurant.com to make a reservation.



*Vegetarian menu available upon request. Please alert us at the time of making your reservation.
48-hour cancellation policy applies. Menu subject to change.*

Ryan Jaronik | Executive Chef
339A 2nd Street @ 5th Avenue | Brooklyn, NY 11215 | (T) 718.965.7040
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