

TONAWANDA

PRESCOTT'S PROVISIONS

NEW YORK

DINNER MENU

SMALL PLATES

COWS MILK BURRATA – \$15

*pickled delicata squash, san daniele prosciutto,
25 year balsamic, crouton*

WHITE CHEDDAR POPOVERS – \$6

European butter-supp (add prosciutto \$6)

BEET SALAD – \$14

quinoa, tahini, blue cheese, walnut, watercress

BEEF TARTARE – \$16

cured egg yolk, horseradish mousse, smoked onion aioli, rye

HUDSON VALLEY FOIE GRAS TART – \$18

apple, maple, hazelnut, shallot crumble, caraway

YELLOWFIN TUNA CRUDO – \$16

eggplant caponata, chiles, lemon

MEDITERRANEAN OCTOPUS – \$18

romesco, marinated celery, castelvetrano olive

RAW OYSTERS – \$14

daily selection, mignonette

BERKSHIRE PORK BELLY – \$15

black garlic, peperonata, mission figs

BUTTERNUT SQUASH ARANCINI – \$14

pecorino nutmeg fondue, pumpkin seed pesto, parmigiano

LARGE PLATES

PRIME ANGUS BEEF NY STRIP – \$49

*potato puree, onion soubise, caramelized onion, spring
asparagus, onion ring, bearnaise*

BERKSHIRE PORK CHOP – \$36

agrodolce red cabbage, shishito pepper, apricot, mustard jus

ROASTED FREE RANGE CHICKEN – \$29

confit garlic, lemon, chicken jus, swiss chard gratin

ROASTED SCALLOPS – \$39

squash puree, acquerello risotto, apple, marcona almond, brown butter

SWORDFISH “SCHNITZEL” – \$39

celery root puree, caper, lemon, pumpkin seed, herbs

WOOD GRILLED ORGANIC SALMON – \$38

roasted heirloom carrot puree, yogurt, fennel, dill, salmon roe

BRAISED LAMB SHANK – \$45

heirloom polenta, rapini, castelvetrano olives, gremolata, lamb jus

HOUSEMADE PASTA

GNOCCHETTI – \$29

wild boar ragu, rosemary, pecorino

TAGLIATELLE – \$34

jumbo prawns, garlic, calabrian chile, lemon, herbs

BUTTERNUT SQUASH RAVIOLI – \$39

brown butter, sage, hazelnut, parmigiano, burgundy truffles

WOOD FIRED PIZZA

MARGHERITA – \$18

tomato sauce, fresh mozzarella, basil, EVOO

MUSHROOM – \$19

garlic, fresh mozzarella, oregano, pecorino

PEPPERONI – \$19

tomato sauce, fresh mozzarella, oregano, pecorino