

PRUNE TURNS 10!

October marks the tenth anniversary of Prune and we will be running a series of menus this month featuring some of our favorite dishes of all time. Each menu will run for one week--Wednesday to Wednesday--- and here, following, is the month-at-a-glance. Please join us!

Thank you to every customer, friend and employee who has braved the cramped space and the wobbly tables, and brought so much vivid, delicious life to this little restaurant. It has been the greatest pleasure of my life to cook here and without the people it would have been nothing more than food.

I look forward to the next ten.

Gabrielle

October 7 thru October 13, 2009

Monkfish Liver with warm buttered toast
Braised Rabbit Legs in Vinegar Sauce
Roasted Beets Aioli with their greens
Breton Butter Cake

October 14 thru October 20, 2009

Toasted Manti, Garlic Yogurt and Cayenne Butter
Braised Lamb Shoulder with Preserved Lemons
Creamed Corn Succotash
Pistachio Pithivier with Buttermilk Ice Cream and Blackberries

October 21 thru October 27, 2009

Calf's Brains Fritto Misto
Trippa Milanese with gremolata
Bitter Greens Salad
Lemon Curd Pavlova

\$53 prix fixe