



THYME

Easton Restaurant Week 2026

3 Courses \$48 per person

First Course

Kale Caesar

pine nuts, pecorino, sourdough croutons,
anchovy pesto, confit garlic dressing

Arancini Carbonara

guanciale, sous vide egg yolk, pecorino

Truffled Yuca Fries

smoked aioli, grated parmesan

Beet & Blue Cheese

arugula, frisée, shaved fennel, candied walnuts,
citrus vinaigrette

Crispy Chicken Dumplings

soy yuzu sauce, cucumber jicama slaw

Second Course

Seared Salmon

smokey jerk glaze, basmati rice, braised
cabbage, escabeche vegetables

Crispy Tofu

ponzu glaze, haricots verts, quinoa, crispy garlic

Filet Medallions

yukon gold mashed potatoes, asparagus,
red onion confit

Boneless Half Chicken

yukon gold mashed potatoes, haricots verts,
orange chicken demi-glaze

Pasta of the Day

please inquire for our daily preparation

Add: Chicken 10 | Shrimp 12 | Lobster Tail 26

Butcher's Cut

au gratin potato, asparagus

Third Course

Petite Dessert Duo

mini vanilla bean crème brûlée &
strawberry cream puff



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