

RESTAURANT WEEK

\$40 PER PERSON

1ST COURSE *choice of:*

BURRATA NAPOLEON

grilled zucchini, eggplant, heirloom tomatoes, basil and balsamic reduction

BURRATA BRUSCHETTA

buffalo milk mozzarella, roasted cherry tomatoes, basil, shallot, EVOO, shaved parmesan

AVOCADO TOAST

guacamole, watercress, garlic parmesan, olive oil, smoked balsamic honey glaze



2ND COURSE *choice of:*

ANGUS CENTER CUT NY

SALMON

spinach risotto, sauteed carrots, dill cream and lemon bordelaise emulsion

CHICKEN FUNGI

cream brandy sauce, potato puree, sauteed organic spinach

CARBONARA

spaghetti, pancetta, onion, parmesan cream



3RD COURSE *choice of:*

CANNOLI

LIME CELLO SPONGE CAKE

\$50 PER PERSON

1ST COURSE *choice of:*

HONEY PEACH GLAZED PORK BELLY

truffled celeriac, brussels sprouts, st. germaine peach gelee, carrot

GRILLED OCTOPUS

truffle celery root puree, poblano pepper coulis, golden potatoes, leeks, cipollini onions

CLAM CHOWDER

clams, vegetables, bacon



2ND COURSE *choice of:*

ANGUS FILET MIGNON

LOCAL SEA BASS

fingerling potatoes, salted bell peppers, leek and artichoke citrus emulsion

LOBSTER RAVIOLI

fennel leaf, orange zest, emulsified butter



3RD COURSE *choice of:*

NY CHEESECAKE

BUTTERSCOTCH BUDINO

SIDES FOR BOTH

ORGANIC BABY FINGERLING POTATOES 6

leeks, cipollini onions, bell peppers

WILD FIELD MUSHROOMS 6

shishito peppers, garlic oil, white wine butter

FRESH FARM CORN 6

medley with rainbow bell peppers and applewood bacon

CREAMED OR SAUTEED SPINACH 7

TWICE BAKED POTATO 8

butter, bacon, sour cream, chives, medley of cheese

ORGANIC BABY CARROTS 9

grilled agave crusted, feta cheese, pomegranate vinaigrette

TEMPURA ONION RINGS 6

chipotle garlic aioli

HAPPY COW MASHED POTATOES 5

goat cheese, mozzarella, manchego

SALT AND PEPPER BEER BATTERED FRIES 8

housemade bbq sauce

BAKED BRUSSELS SPROUTS 7

bacon, garlic, olive oil

