

RESTAURANT WEEK

40 PER PERSON

Appetizers

Choice of:

crabcake

-tarragon aioli + jalapeno + watercress + watermelon radish

Farmers Salad

-Wild arugula + candied walnuts + feta + local seasonal fruit + pomegranate vinaigrette

Steak Tartar

-prime filet / capers / shallots / truffle / ciabatta crostini / citrus segment

soup of the day

-ask your server for details

Second Course

Choice of:

stuffed sole

-baked crab meat + shrimp + organic yellow cauliflower puree + broccolini + lemon emulsion

Lamb Ragu Rigatoni

-baby wild arugula + shaved parmesan

NY steak

-16 oz. grass fed + organic yellow cauliflower puree + asparagus + morel mushroom port wine reduction

Catch of the day +\$6

-ask your server for details

Artichoke Ravioli

manchego roasted tomato + local mint + mediterranean olive

Third course

Choice of:

Limoncello Cake

Bread pudding

