

# MENU

## Restaurant Week



\$45 / person

### Appetizers

#### PORK BELLY

fingerling potatoes roasted  
organic cipollini + au jus

#### CRAB CAKE

mixed greens + mango  
pomegranate salsa +  
tarragon jalapeno aioli

### Starters

#### FARMER'S

wild arugula + candied walnut  
+ feta + local seasonal fruit +  
pomegranate vinaigrette

#### CAESAR SALAD

croutons + shaved parmesan  
+ caesar dressing

### Entrees

#### SEA BASS

forbidden rice + broccolini +  
limoncello sauce

#### FILET MIGNON

8 oz + mashed potatoes +  
broccolini + cabernet reduction  
wine

#### LEMON CHICKEN

mushrooms

### Dessert

#### TIRAMISU

#### LIMONCELLO