

HAPPY HOLIDAYS!

Prix Fixe

\$80 per person | Three Courses

FIRST COURSE

choose one

potato leek soup, mushroom fricasee, crispy leeks

jumbo lump crab cake, saffron aioli, celery root, fennel

grilled octopus, gigante beans, cherry tomato, paprika, black garlic

vinaigrette

endive, apple, pear, toasted walnuts, blue cheese, balsamic

SECOND COURSE

choose one

short rib ravioli, porcini black truffle cream

lasagna verde, mushroom ragu, bechamel

risotto, maine lobster, lemon, fresno chili

seared duck breast, duck leg confit, french lentils, clementine mostarda

THIRD COURSE

choose one

warm apple bread pudding, vanilla gelato, candied pecan, caramel sauce

key lime pie, strawberries, whipped cream

polenta cake, clementine, crème fraiche

\$80 per person exclusive of beverage, tax and gratuity

A LA CARTE MENU

APPETIZERS

- chunks of parmesan cheese, marinated olives, aged balsamic 12
- potato leek soup, mushroom fricassee, crispy leeks 16
- grass fed beef meatballs, tomato sauce, anson mills parmesan polenta 19
- crispy squid, herb-cornichon aioli, spicy arrabbiata sauce 21
- jumbo lump crab cake, saffron aioli, celery root, fennel 24
- grilled octopus, gigante beans, cherry tomato, paprika, black garlic vinaigrette 24
- eggplant parmigiana, tomato sauce, mozzarella, basil 19

SALADS

- baby greens, sherry shallot vinaigrette 16
- organic lacinato kale, currants, toasted pine nuts, tuscan pecorino 19
- caesar BLT, romaine, bacon, olives, tomato, parmesan, croutons 19
- endive, apple, pear, toasted walnuts, blue cheese, balsamic 21

PIZZA *crispy flatbread style, 12.5" x 9" / gluten free available +4*

- margherita: tomato, mozzarella, basil, oregano 19
- caprina: fig-rosemary spread, goat cheese, mozzarella, pear, arugula, truffle oil 21
- panuozzo: spicy sausage, tomato, mozzarella 21
- bianca: robiolina, mozzarella, parmesan, red onion, pistachio, crispy rosemary 21

PASTA + RISOTTO *gluten free available +3*

penne puttanesca, olives, capers, tomato, basil 27

rigatoni, sausage, peas, tomato, touch of cream 28

short rib ravioli, porcini black truffle cream 29

risotto, maine lobster, lemon, fresno chili 44

lasagna verde mushroom ragu, bechamel 32

MAIN DISHES

slow baked salmon, polenta di riso, trevisano radicchio, saba 40

pan seared trout, fingerling potatoes, broccoli rabe, chervil beurre blanc, almonds 42

grass fed ribeye steak (14 oz), herb fries, herb-cornichon aioli 48

seared duck breast, duck leg confit, french lentils, clementine mostarda 42

classic chicken parm, linguine, tomato, basil 38

roasted caraflex cabbage, alubia white beans, smoked red pepper puree, black garlic agrodolce 32

SIDES

delicata squash, sesame butter, pomegranate molasses, toasted sesame seeds 12

rosemary fries, herb-cornichon aioli 11

broccoli rabe, chili jam 12

parmesan polenta 12