



We invite you to choose from the following dishes

1st Course

Oysters
½ dozen, freshly shucked, finished with Chef's mignonette
or
Fig Crostini
fig jam, gorgonzola & arugula

2nd Course

House-Cured Salmon
served with creme fraiche, beets & a fennel & blood orange salad
or
Steak Tartare
served with pickled red onion, grainy mustard & grasso d'anatra crostini
or
Kale Salad
radicchio, heirloom carrots, red onion, raisins, toasted pumpkin seeds
finished with pecorino & a grainy mustard vinaigrette

3rd Course

Pan Seared Striploin
served with seared traviso, gorgonzola, sauteed potatoes, moon dried tomatoes & sauteed rapini
finished with a red wine demi-glace
or
Stufato di Pesce
mussels, clams, calamari, shrimp & branzino in a spiced cream with tomatoes & spinach
finished with an anchovy crumble
or
Torta di Verdure
caramelized onions, potatoes, roasted portobello mushrooms, red peppers, parsnip, sauteed spinach
in a blue cheese & mustard sauce

4th Course

Tiramisu
or
Flourless Chocolate Torte
finished with a berry coulis
or
Vegan Wild Blueberry Cheesecake