

CHOICE OF ONE DISH PER COURSE

\$90 PER PERSON

FIRST

cobia ceviche - smoked pineapple, cucumber, tarragon, peanuts

kale salad - red grapes, delicata, manchego, maple vinaigrette

burrata - brown butter, hazelnuts, butternut squash, pomegranate

shrimp - coconut chili condiment, aji amarillo, cilantro *(supplemental \$5)*

pork rib - soy garlic glaze, sesame, mango papaya salad

SECOND

gemelli - toasted garlic, broccoli, almonds, parmesan brodo

garganelle - veal, pork & beef bolognese, parmesan *(supplemental \$5)*

risotto - guanciale, red onion, pecorino, tomato

rigatoni - oxtail ragu, parmigiano, rosemary breadcrumbs *(supplemental \$5)*

THIRD

1/2 chicken - bitter greens, caesar dressing, garlic oil

pork chop - carrot purée, brussels, granny smith apple, buttermilk

scallops - butternut squash purée, succotash, bacon jus *(supplemental \$15)*

FOR TWO

whole bronzino - san marzano tomato, olives, caperberries

35 oz dry-aged ribeye - salsa verde, pomme frites, yellow vesuvio ketchup

(supplemental \$100)

DESSERT

tiramisu - pumpkin mascarpone, dirty chai, spiced caramel

pear entremet - earl grey, dark chocolate, toasted walnut

panna cotta - brown butter, maple, compressed apple, ginger snap

