

CHOICE OF ONE DISH PER COURSE
\$100 per person

FIRST

tuna - sweet soy, cucumber, mung beans, sesame (*supplemental \$5*)
ricotta - lemon & poppy seed, pistachio, pickled plum, sumac pesto
carpaccio - honey & calabrian chili, parmesan, arugula
charred gem - honeycrisp apple, bacon, smoked cheddar, cider vinaigrette
shrimp - pineapple, coconut broth, palapa, lime

SECOND

cavatelli - brown butter, celery root, belpier knolle
tagliatelle - braised rabbit, cherry peppers, herb bread crumbs
risotto - cauliflower, pecorino, sunchoke chips, aged balsamic
rigatoni - bolognese, fromage blanc, calabrian chili (*supplemental \$5*)

THIRD

pork chop - butternut squash, kale, red grapes, maple vinaigrette
scallops - saffron beer broth, chorizo "xo", warm farro (*supplemental \$15*)
1/2 chicken - cacciatore, mushroom, herb garlic oil

FOR TWO

whole bronzino - charred lemon beurre blanc, artichoke, olives, caperberries
bone-in ny strip - 28 oz, 28 day dry-aged (*supplemental \$75*)
bone-in ribeye - 35 oz, 35 day dry-aged (*supplemental \$110*)
pomme frites, truffle aioli, salsa verde
wood roasted mushrooms & onions (*supplemental \$10*)

DESSERT

budino - chocolate, saffron cream, toasted pistachio
apple tart - sage brown butter sablé, almond cream, maple sumac glaze
chocolate chip cookie skillet - salted caramel, vanilla gelato
baharat spiced donut holes - white chocolate, cardamom & black tea

