

CHOICE OF ONE DISH PER COURSE
\$100 per person

FIRST

tuna - sweet soy vinaigrette, cucumber, mung beans, sesame

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 - san marzano, guanciale, sausage, egg yolk *(supplemental \$5)*

THIRD

pork chop - butternut squash, kale, red grapes, maple vinaigrette

scallops - saffron beer broth, chorizo "xo", warm farro *(supplemental \$15)*

fried chicken - buttermilk ranch, dill pickles, hot sauce

FOR TWO

whole bronzino - charred lemon beurre blanc, artichoke, olives, caperberries

bone-in ny strip - 28 oz, 28 day dry-aged *(supplemental \$60)*

wagyu strip loin - 22 oz, citrus fed *(supplemental \$80)*

bone-in ribeye - 35 oz, 35 day dry-aged *(supplemental \$100)*

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

cookie skillet

snickerdoodle, oat crumb • chocolate chip cookie, salted caramel

