

CHOICE OF ONE DISH PER COURSE

**\$90 PER PERSON**

## FIRST

ora king salmon - smoked pineapple, tarragon, peanuts *(supplemental \$5)*

artichoke - radicchio, 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 - fennel sausage, squash, brown butter, pine nuts

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

24 oz shell steak - prime, dry aged 28 days *(supplemental \$40)*

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

*pomme frites, peppercorn aioli, salsa verde*

## DESSERT

tart - cocoa sablé, walnuts, dates, maple chocolate ganache

pot de crème - earl grey, vanilla wafers, whipped cream

brioche - coconut cream, sweet plantain semifreddo, dulce de leche

