



PRIX FIXE DINNER MENU | \$42 Per Person

Appetizer: Choice of One

Duck Tostada
Slow Cooked Duck Ragu, Pineapple Pico, Cotija Cheese

Beet Cured Salmon
Red Beet Cured Salmon, Herbed Potato Salad, Shaved Cucumber,
Arugula, Balsamic Dressing

Flat Bread
Extra Virgin Olive Oil, Roasted Garlic, Mozzarella, Arugula, Cherry Tomatoes, Pepperoncini, Red Onion

Entrée: Choice of One

Branzino
Pan Seared Seabass, Black Beluga Lentils, Cauliflower, Shaved Brussel Sprouts,
Lemon-Basil Butter

Roasted Zucchini-Mushrooms
Oven Roasted Marinated Zucchini, Wild Mushrooms, Toasted Quinoa, Whipped Ricotta, Pistachio,
Truffle Honey

Grilled Pork Chop
Grilled Pork Chop, Broccolini, Cippolini Onions, Herb Polenta,
Roasted Garlic Sauce

Oven Roasted Chicken
Herb Roasted Amish Airline Breast, Wild Mushrooms, Spinach, Asparagus,
Truffle Farro Risotto

Dessert: Choice of One

Ricotta Cheesecake
Ricotta, Graham Cracker Crust, Seasonal Berries, Whipped Cream,
Amaretto Caramel Sauce

Cannoli
Pastry Shell Filled with Sweetened Whipped Cheese, Chocolate, Candied Citrus,
and Cinnamon

Chocolate Ale Cake
Chocolate Ale Infused Cake, Whipped Mascarpone, Raspberry

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses