



RESTAURANT WEEK

APERITIF

CRANBERRY-ROSEMARY MULE - \$12

FIRST COURSE

CAESAR SALAD WITH PARMIGIANO-REGGIANO

CHERRY TOMATO CAPRESE WITH FRESH MOZZARELLA AND BASIL

CREAMY TOMATO BISQUE

2016 BERTANI VELANTE PINOT GRIGIO

THIRD COURSE

PAN ROASTED SALMON WITH CARAMELIZED CAULIFLOWER, CRISPY CAPERS AND LEMON AIOLI

ROASTED CHICKEN WITH PANZANELLA SALAD

SPAGHETTI CACIO Y PEPE

MARKET-CUT STEAK WITH CHIMICHURRI,
CHARD GREEN ONIONS, WATERMELON RADISH AND PICKLED MUSTARD SEEDS
(\$12 SUPPLEMENT)

2011 SECCO-BERTAINI IGT

DESSERT

NUTELLA X3

PECAN "CHEESECAKE" WITH SALTED CARAMEL AND PECAN-VANILLA WAFER CRUMBLE

TAYLOR FLADGATE 10YR TAWNY PORT

\$35 PER PERSON \$17 WINE PAIRING