

Lunch \$ 15

First Course

Watermelon & Feta

heirloom grape tomatoes, micro greens, basil oil, balsamic reduction

Entree

1/2 Tagliatelle

traditional bolognese sauce, ground beef & pork,

touch of cream, parmesan

OR

1/2 Linguini

shrimp, scallops, clams, mussels, white wine, tomatoes,

butter, basil, linguini pasta

Dessert

Chocolate Mousse Cake



Dinner \$35

First Course

Roasted Golden Beets

strawberries, herb salad, rhubarb puree, lemon vinaigrette

Entree

Beef Tenderloin Tips

chianti braised gnocchi, seasonal vegetables, marsala sauce

OR

Grilled Salmon

black garlic glaze, lemon & thyme roasted tomato orzo, sautéed spinach

Dessert

Fresh Fruit Tart

pistachio pastry cream