

Price Fixe Menu \$40

Available Sunday-Thursday

~ Choose 1 Item Per Course ~

First Course:

Mushroom Bruschetta

Herb Boursin, Truffle Oil, Chives

Caesar Salad

Little Gem Lettuce, Bread Crumbs, Pecorino Romano

Three Greens Salad

Marinated Cucumber, Tomatoes, Pecans, Aged Feta,
Honey Vinaigrette

Soup du Jour

Second Course:

Salmon En Croute*

Haricot Verts, Dijon Butter Sauce

Duck Leg Confit

White Bean Cassoulet, Bacon, Baby Kale

Tagliatelle Bolognese

House-Made Pasta, Veal & Pork Ragu, Pecorino Romano

Grilled Filet Mignon* (additional \$10)

Potato Pave, Asparagus, Carrots, Bordelaise Sauce

Third Course:

**Mini Earl Grey Cheesecake, Mini Peanut Butter Mousse,
Mini Crème Brûlée, Mini Pot de Crème,
Mini Seasonal Sorbet / Gelato**

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

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