

Prix Fixe Menu \$40

Available Sunday-Thursday

~ Choose 1 Item Per Course ~

First Course:

Caesar Salad

Little Gem Lettuce, Bread Crumbs, Pecorino Romano

Market Greens Salad

Local Lettuces, Cucumber & Tomato Salad, Crispy Shallots,
Buttermilk Dressing

Second Course:

Salmon*

Sweet Corn & Fava Bean Succotash

Flounder

Shrimp, Broccolini, Capers, White Wine & Tomato Butter

Tagliatelle Bolognese

House-Made Pasta, Veal & Pork Ragu

Handmade Agnolotti

Ricotta, Fava Beans, Pistachio, Mint

Filet Mignon*

(additional \$10)

Potato Pave, Asparagus, Carrots, Bordelaise Sauce

Third Course:

Mini Peanut Butter Mousse, Mini Earl Grey Cheesecake,
Mini Crème Brûlée, Mini Pot de Crème, Mini Seasonal Sorbet,
Mini Vanilla 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.

Prix Fixe Menu \$40

Available Sunday-Thursday

~ Choose 1 Item Per Course ~

First Course:

Caesar Salad

Little Gem Lettuce, Bread Crumbs, Pecorino Romano

Market Greens Salad

Local Lettuces, Cucumber & Tomato Salad, Crispy Shallots,
Buttermilk Dressing

Second Course:

Salmon*

Sweet Corn & Fava Bean Succotash

Flounder

Shrimp, Broccolini, Capers, White Wine & Tomato Butter

Tagliatelle Bolognese

House-Made Pasta, Veal & Pork Ragu

Handmade Agnolotti

Ricotta, Fava Beans, Pistachio, Mint

Filet Mignon*

(additional \$10)

Potato Pave, Asparagus, Carrots, Bordelaise Sauce

Third Course:

Mini Peanut Butter Mousse, Mini Earl Grey Cheesecake,
Mini Crème Brûlée, Mini Pot de Crème, Mini Seasonal Sorbet,
Mini Vanilla 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.