

Prix Fixe Menu \$40

Available Sunday-Thursday

~ Choose 1 Item Per Course ~

First Course:

Caesar Salad

Brown Butter Bread Crumbs, Pecorino Romano, Anchovy Dressing

Market Greens Salad

Cucumbers, Tomatoes, Crispy Shallots, Goat's Milk Cheese,
Honey-Citrus Vinaigrette

Second Course:

Salmon*

Field Pea Succotash, Pesto, Fried Peppers

Swordfish

Tomato Confit, Olives, Capers

Bolognese

Fresh Tagliatelle, Veal & Pork Ragu, Parmigiana Reggiano

Ravioli

Wild Mushrooms, Duxelles, Ricotta, Herb Butter

Filet Mignon*

(add \$10)

Potato Pave, Asparagus, Carrots, Demi-Glace

Third Course:

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

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