



Three course experience \$35

lst

CREAMY GARLIC SOUP

fresh herbs | crostini

BLOOD ORANGE BURRATA

honey | thyme | olive oil

2nd

BRACIOLE

wagyu flank steak | prosciutto | parmesan breadcrumb | red sauce

RAVIOLI

mushroom duxelle | taleggio | sherry brodo

STUFFED CALAMARI

house made sausage | arugula | pomegranate dressing | chili aioli

3rd

HALIBUT

salsa verde | lime rice fritter

FRESH PASTA

linguini | pesto Genovese

PETITE WAGYU FILET

confit potatoes | herb roasted carrots | demi

4th Dessert

 $A\ rotating\ selection\ of\ house\ made\ sweets$

