

Restaurant Week 2024 – February 25th – March 2nd

\$45 Per Person++ \$35 Optional Wine Pairing++

V – Vegetarian Gf – Gluten Free

1st Course – Choose 1

Burrata – v *gf optional

Fresh burrata, served with pesto, roasted tomatoes, pine nuts and balsamic glaze with crostini

La Vite Lucente Tuscan Blend

Whitefish Pate – *gf optional

Creamy smoked whitefish served hot with crostini

Terra d'Oro Chenin Blanc, California

Duck Confit Arancini

Slow roasted duck, arborio rice, garden peas and pecorino. Served with house made marinara

My Favorite Neighbor Chardonnay, California

Spanish Octopus – gf

Wood Fired and served with romesco sauce, fennel and arugula salad

Manzanos Reserva Rioja, Spain

2nd Course– Choose 1

Morel Bisque – v

Morel mushrooms, sherry wine, cream

Domaine de Beaurenard Chateauneuf Du Pape

Clam Chowder

New England style

Mer Soleil Silver Unoaked Chardonnay, Monterey

Riverside Salad – gf

Nueske's ham, Romano & Swiss cheese, heirloom tomato, Spanish olives,
red onion, rye croutons and house made vinaigrette

Dillons Point Saint Clair Family Sauvignon Blanc, New Zealand

3rd Course – Choose 1

Veal Osso Buco

Veal shank, demi-glace, mirepoix, blue cheese polenta, roasted heirloom carrots

San Silvestro Barolo, Italy

U10 Scallops – gf

Seared scallops served with lobster risotto, tossed with garden peas and parmesan

Sauvion Sancerre, Loire Valley France

Butternut Squash Ravioli – v

Butternut squash and cheese stuffed handmade ravioli, tossed in a rosemary brown butter sauce, topped with
candied walnuts and fried sage

Casadei Sogno Mediterranean Red

Desserts – \$9

Blueberry Lemon Butter Cake



Cheesecake



Crème Brûlée