



Restaurant Week Dinner Menu 2018

\$35 per person
(not inclusive of tax and gratuity)

Starter

House-Made Burrata Mozzarella

Smoked Prosciutto • Oven Roasted Plum Tomatoes • Basil Puree

House-Smoked Salmon

Fingerling Potato Salad • Chive Cream • Black Garlic

Spicy Lamb Sausage

Tomato Fregola • Black Olive Tapenade

Pasta

Spinach & Burrata Ravioli

Roasted Tomato Beurre Blanc • Parmesan • Artichoke

Fettuccine Bolognese

Beef Tenderloin • Pancetta • Tomato • Soffritto • Parmesan

Squid Ink Tagliatelle

Shrimp • Squid • Lobster • Spicy Lobster Tomato Sauce • Basil

Entree

Branzino Filet

Caramelized Shallots • Spinach • Fingerling Potatoes • Caper-Lime Oil

Muscovy Duck Breast

Parmesan Polenta • Roasted Zucchini • Mushrooms • Marsala Demi

Lamb & Eggplant Tower

Lamb Shank • Sautéed Eggplant • Marjoram • Pecorino • Red Pepper Sauce

Dessert

Poached Bosc Pear

Red Wine • Ginger • House-made Mascarpone Gelato

Warm Almond Cake

Cinnamon Zabaglione • Fresh Blueberry Topping

Hazelnut Chocolate Mousse

Crushed Hazelnuts • Raspberries • Raspberry Crème Anglaise