



Restaurant Week Dinner Menu 2019

\$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

Spicy Fingerling Potato Salad • Celery • Cornichon • Frisee

Spicy Lamb Sausage

Potato Puree • Rapini • Garlic • Pecorino Aioli

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

Mediterranean Sea Bass Filet

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

Honey & Black Pepper Roasted Duck Breast

Cippollini Onions • Roasted Baby Carrots • Roasted Oyster Mushrooms • Citrus Demi

Lamb Shank & Eggplant Tower

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

Dessert

Classic Tiramisu

Savoiardi • Mascarpone Mousse • Espresso • Marsala • Cocoa Powder

Warm Almond Cake

Cinnamon Zabaglione • Fresh Blueberry Topping

Hazelnut Chocolate Mousse

Crushed Hazelnuts • Raspberries • Raspberry Crème Anglaise