

Winter Restaurant Week 2018

Dinner \$42

Fennel and Potato Soup *herb pesto*

Spinach and Endive Salad *bacon, egg, Gruyere*

Mozzarella di Bufala *prosciutto, garlic toast*

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Ricotta Gnocchi *spinach, brown butter, sage*

Roasted Chicken "Under a Brick" *sumac, fennel, rosemary, lemon*

Mahi Mahi Paillard *olive relish, arugula, fingerlings*

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Lemon Curd Tart *chantilly, pistachios*

Dark Chocolate Soufflé Cake *espresso cream*

Grapefruit Sorbet *candied peel, pomegranate*

Featured Wines

Prosecco, La Colture, Fagher, Italy NV	14/56
Soave Classico, Pieropan, Veneto, Italy 2016	14/56
Sauvignon Blanc, Momo, Marlborough, New Zealand 2016	15/60
Merlot, Split Creek Farms, Central Coast, CA 2015	16/64
Garnatxa Negra, Herencia Altes, Terra Alta Catalonia, Spain 2016	16/64