

Winter Restaurant Week 2018

Lunch \$29

Fennel and Potato Soup *herb pesto*

Spinach & Endive Salad *bacon, egg, Gruyere*

Smoked Salmon Carpaccio *capers, horseradish*

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Cavatelli Pasta *ricotta, tomato, hot pepper*

Chicken Milanese *green olive relish, arugula, Parmesan*

Mahi Mahi Paillard *brown butter, lemon, sage*

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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