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RESTAURANT WEEK WINTER 2019

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DINNER

\$42

FIRST COURSE

Gem & Kale Caesar Salad  
Parmigiano Reggiano, rustic croutons

Arancini  
mozzarella, 'nduja

Fluke Crudo  
grapefruit, apple, Fresno chili

SECOND COURSE

Roasted Chicken  
butterball potatoes, mâche, prosciutto, balsamic jus

Bucatini  
lamb ragu, castelvetro olives, Pecorino Romano

Risotto  
braised chestnuts, confit leeks, fontina

DESSERT

Coffee Merigue Cake  
coffee pastry cream

Ricotta & Strawberry Cannoli  
Chocolate ganache

Restaurant Week Wines:

Sangiovese Grifone '15 \$12

Gavi Ca Dei Mandorli '16 \$12

Le Charmel Rosé '17 \$12

Autreau Champagne NV \$19

*Storico*