



Winter Restaurant Week 2024 Dinner \$65

Appetizers

Panzanella Salad

*red wine vinaigrette, heirloom tomato,
local mozzarella (v)*

Tomato Bisque

parmesan cream, basil (v)

Roasted Bone Marrow

*braised oxtail, caramelized onion,
grilled sourdough*

Entrees

Ora King Salmon

caponata, pine nut relish (n)

Mafaldine Bolognese

traditional bolognese, pecorino pepato

Brioche Stuffed Chicken

cippolini onion, broccoli raab, mustard jus

Dessert

Raspberry Chocolate Dome

Caramel Apple Blondie

*apple compote, caramel sauce, cheesecake mousse,
blondie, caramel gelato*

Strawberry Cheesecake

white chocolate whipped cream

v-vegetarian vg-vegan n-contains nuts gf-gluten free
no substitutions

Tax and gratuity not included.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.