

# RESTAURANT WEEK

40 PER PERSON

## Appetizers

Choice of:

### Crabcake

-tarragon aioli + jalapeno + watercress + watermelon radish

### Burnt Carrots

- local avocado/red onion/cilantro/feta/citrus thyme vinaigrette

### Steak Tartar

-prime filet / capers / shallots / truffle / ciabatta crostini /citrus segment

## Soup of the Day

-ask your server for details

## Second Course

Choice of:

### Stuffed Sole

-baked crab meat + shrimp + organic yellow cauliflower puree + broccolini + lemon emulsion

### Short Rib Ragu Rigatoni

-baby wild arugula + shaved parmesan

### NY steak

-16 oz. grass fed + organic yellow cauliflower puree + asparagus + morel mushroom port wine reduction

### Catch of the day +\$6

-ask your server for details

### Artichoke Ravioli

manchego roasted tomato + local mint + Mediterranean olive

\* add 2 Mexican jumbo shrimp and 2 scallops +\$10.00 on a Second Course

## Third course

Choice of:

Limoncello Cake

Chocolate Raspberry Mousse Cake

