



FATHER'S DAY DINNER

\$65.95 per person

STARTER

CHOOSE ONE

ORGANIC BEET SALAD

Roasted sweet Chioggia beets + shaved fennel + wild arugula + sunflower seeds + Greek farm goat cheese + poppy seed vinaigrette

BABY KALE

Roasted kabocha squash + pomegranate seeds + blood orange + black berries + candied pecans + citrus vinaigrette

TUNA MANGO CEVICHE

Red onion + tomatoes + cilantro + serrano + leche de tigre + micro cilantro. Served on wonton chips

BRAISED OX TAIL

Slowly braised ox tail + served over califlower puree + crispy onion

PORK BELLY

Dried fruit glaze + parsnip puree + candied fig

DUCK EMPANADA

Duck florentine empanada + cilantro cream + mole poblano

LOBSTER BISQUE

Fresh cream + tobiko caviar

ENTREES

CHOOSE ONE:

BONE IN SHORT RIB

Slowly braised + mascarpone white soft polenta + greens + crispy onion

DUCK GNOCCHI

Duck confit + vegetables + duck ragu

BRANZINO

White sea bass + white wine lemon sauce + fresh herbs + fingerling potatoes + winter vegetables

PAPPARDELLE

Homemade pasta + slowly braised beef cheek ragu + parmigiano reggiano

SPINE LOBSTER RAVIOLI

Homemade ravioli + stuffed with lobster + ricotta cheese + vodka tomato cream sauce

CHICKEN PARM

Chicken breast + fresh tomato sauce + mozzarella cheese + fettuccine

DESSERT

CHOOSE ONE:

Chef's Selection

Menu available after 4 pm

*A 3% CC surcharge will be added to all credit card transactions