



\$59 Pre-Set Menu

These options are simply a guideline to help our kitchen and our wait staff better serve you. Whenever possible our chef is happy to accommodate different/additional menu options to meet your needs. All beverages are regular menu price.

Tax and gratuity are not included.

Shared Appetizers

- cheese & charcuterie board with hummus and olive sampler** dates, apple, toasted walnuts, demi baguette; marinated feta, sun-dried tomato tapenade, marinated olives, crudité, toasted pita

Soup or Salad

- house salad** marinated tomatoes, olives, parmesan and basil vinaigrette
- classic caesar salad** romaine hearts, parmesan, croutons
- soup of the day**

Entrée

- shrimp arrabbiata** oven-dried tomatoes, capers, bacon, garlic, capers, chili flakes, linguine, parmesan
- grilled chicken pasta** roasted garlic, oven-dried tomatoes, bacon, boursin cream sauce, penne
- wild mushroom pasta** sautéed wild mushrooms, oven-dried tomatoes, roasted garlic, basil pesto, lemon zest, linguine
- beef short ribs** garlic mashed potatoes, seasonal vegetables, red wine demi-glace
- pan roasted free range chicken** mashed potatoes, sautéed vegetables, lemon chicken jus
- sustainably farmed Loch Duart salmon** pan roasted, caramelized onion potato cake, seasonal vegetables, tomato fennel confit
- wild sea scallops** pan seared, tomatoes, nicoise olives, capers, green beans, roasted potatoes, white wine lemon sauce
- mushroom & asparagus risotto** seasonal mushrooms, asparagus, caramelized onions, mascarpone, cream, truffle oil, parmesan

Dessert

- chocolate chip bread pudding** gelato, fresh berries, caramel sauce
- chocolate torte** whipped cream, berries
- goat's milk cheesecake** pistachio brittle, orange compote

Price does not include wines, beverages, or additional items.

Menu subject to seasonal changes