

RESTAURANT MONTH

Three courses \$39 / Four courses \$45

starters – choose one

beet

horseradish yogurt. strawberries. hazelnut vinaigrette

burrata

cherries. lemon balm. poppy seeds. lime

new england clam chowder

vongole. potato brunoise. smokey lardon

slab of iberico bacon

whiskey & maple glazed slab of bacon. scrumptious. crisped. golden perfection

first – choose one

casarecci

dungeness crab. blue crab broth. citrus. calabrian chili. thai basil

fusilli alla norma

twice cooked double tomato sugo. roasted eggplant. basil. ricotta salata

mezze maniche

half rigatoni. potato saffron mousse. mussels

tripe

florentine staple. parmigiano reggiano. first press virgin oil. toasted bread

main – choose one

duck legs confit

creamy polenta. candied apples. pickled shallots. dill.

steak frites

buttery bavette. porcini-black garlic butter. fried sage

lamb ossobuco suppl. \$10

crisped potato gnocchi. mint gremolata

halibut suppl. \$15

macadamia nut quilt. parsley sauce. potato pave. citrus creme fraiche. salmon roe.
fines herbes

dessert

seasonal fruits and cream

mint. pistachios. cardamom. lemon