

BH 2023 RESTAURANT MONTH – 3 COURSE PRE-FIX * \$45/PERSON

CHICKEN TACOS

/ cabbage slaw / potatoes strings / BBQ aioli / crisped corn tortilla

MOZZARELLA IN CARROZZA

/ jersey corn puree / heirloom cherry tomatoes

PEACH & WATERMELON SALAD

/ locally sourced / organic baby arugula / shaved fennel / rainbow quinoa / feta / mint / lemon / fig vincotto

CRAB & LOBSTER RAVIOLI

/ wilted spinach / asparagus / sun-dried tomatoes / silky butter

BRANZINO

/ roasted cauliflower puree / brussel sprouts / fingerling potatoes / blackberry reduction

ROASTED ORGANIC CHICKEN

/ herbs & citrus / charred broccoli / farro / red pepper crema

LAMB SHANK OSSO BUCCO

/ 6-hour low n' slow braised / wild mushroom risotto / 24-month old parmesan / gremolata breadcrumbs / au-jus

- Sundae Baklava

/ butchered/ pistachio ice cream/ nut crumble

- Ricotta Cheesecake

/ oreo cookie crust/ raspberry reduction/ mint/ fresh berries

- European Tres Leches Cake

/ Caramel Topping & Drizzled

- Items are subject to availability -

- To take advantage of this menu, everyone in the party has to participate, no exceptions -

- Not available Fridays & Saturdays -

- NO SUBSTITUTIONS -

