

RESTAURANT MONTH

WEEK ONE - SEPTEMBER 2ND - 7TH

Three courses \$65

**FULL PARTY PARTICIPATION - ITEMS ARE SUBJECT TO AVAILABILITY -
NO SUBSTITUTIONS**

starters – choose one

new england clam chowder

vongole. potato brunoise. bacon bits

gambero rosso

sun shrimp. charred long hots. tomato. pickled feta. lemon. sea salt

carciofi e porcini pizzetta

artichoke hearts. porcini mushrooms. truffle paste. ricotta. taleggio. lemon zest.
basil.

main – choose one

cavatelli

rock shrimp, scallions, spicy tomato sauce, fennel pollen. nduja crumble

truffle burger

gruyere cheese. black truffle aioli. crispy sweet onions. house made brioche bun.
hand cut home fries

faroe island salmon en papillote

summer squash. shishito peppers. roasted corn. chili-lime butter

pollo parmigiano

golden parmigiano-crusted chicken breast. fior di latte. san marzano sugo. crispy
polenta stick.

dessert

gâteau blanc au chocolat

moist white-chocolate & almond-flour cake. fleur de sel

bourbon pecan pie

vanilla gelato