

RESTAURANT MONTH

Three courses \$49 / Four courses \$54

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

starters – choose one

tuscan ribollita

sourdough bread & tomato soup. baby kale. cannellini beans. virgin oil. umami packed parmigiano reggiano

gambero rosso

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

artichokes alla giudia

crispy artichoke hearts. maldon sea salt

first – choose one

amatriciana

spaghetti. guanciale. tomato sugo. pecorino

house-made ravioli

short rib. creamy gorgonzola. truffled beurre noisette

main – choose one

boudin blanc

blackened pork and chicken sausage. brandy traced. truffled pomme mousseline. mustard

lamb ossobuco

soft polenta. wild forest mushroom. mint gremolata

grouper

tomato water. five onion puttanesca soffritto. black olive caviar. lavender vinegar. marjoram

dessert

molten lava cake

peanut butter & chocolate fondant. cocoa