



primi piatti

{choose one}

CREAMY POLENTA

fricassee of truffled mushrooms

ROASTED BEET SALAD

shaved vegetables, ricotta, & beet vinaigrette

RAW YELLOWTAIL

olio di zenzero & pickled red onion

secondi

{choose one}

SPAGHETTI

tomato & basil

BRANZINO

charred onions, sugar snap peas, sunchoke reduction

ORGANIC CHICKEN

fregola, kale, parsnip puree & olivata

dolce

{choose one}

VALRHONA CHOCOLATE CAKE

chocolate, butterscotch & caramel gelato

THIN APPLE TART

caramel sauce, cookie crumble & dulce de leche gelato

COCONUT PANNA COTTA

caramelized pineapple & “guava soup”

pre-fixe \$35

tax & gratuity not included

we request full table participation

Wine Pairing Available Upon Request