



## DELLA COSTA

\$40

### FIRST COURSE (choose one)

PEI Mussels | Poached Veal Cheeks | Roasted Tomato | Leeks | Fingerling Sweets Calvados Crème | Chervil

Chorizo Stuffed Squid | Celery Root Purée | Lemon-Thyme Broth | Fennel-Orange Salad | Marconas

Lomo-Wrapped Dates | Crunchy Almond Chèvre | White Balsamic Syrup

### SECOND COURSE (choose one)

Pan Seared Lamb Loin | Lobster-Pancetta Potatoes | Micro Ratatouille Sherried Spinach | Maille-Lamb Jus

Lobster | Sea Scallop | Linguine | Olive Oil | Tomato | Pickled Garlic | Pecorino | Basil

Grilled Filet | Artichoke-Chèvre Mousse | Roasted Fingerling Sweets | Pickled Sweet Corn | Sorrel | Shellfish Bordelaise

### THIRD COURSE (choose one)

Pine Nut Tart | Rosemary Honey Caramel | Butter Crust | Tomato Sorbet | Honey Tuile

Chocolate Budino | Dark Pudding Cake | Toffee Sauce | Salted Almond Brittle | Caramel Ice Cream

Concord Grape Tart | Sesame-Almond Crust | Vanilla Bean Ice Cream

*Omaha Restaurant Week menus are valid from September 15-24, 2017. Dine-in only.*