



## RESTAURANT WEEK

\$45

### FIRST COURSE:

#### Baby Arugula Salad

grilled royal trumpets, poached egg, anchovies, parmesan

-or-

#### Asparagus Cucumber Gazpacho

heirloom tomatoes, avocado, garlic croutons

-or-

#### Spring Pea Salad

Tuscan kale, seasonal peas, ricotta salata, champagne vinaigrette

### SECOND COURSE:

#### Pan Seared Branzino

ratatouille, baby spinach, pine nuts, basil pesto

-or-

#### Ricotta Cavatelli

housemade fennel sausage, confit tomatoes, spinach, roasted garlic

-or-

#### Pan Roasted Leg of Lamb

potato wedges, grilled asparagus, salsa verde

### DESSERT:

#### Strawberry Shortcake

berry coulis, whipped cream

-or-

#### Chocolate Brioche Pudding

caramel ice cream

-or-

Housemade Ice Creams or Sorbets



## RESTAURANT WEEK

\$45

### FIRST COURSE:

#### Baby Arugula Salad

grilled royal trumpets, poached egg, anchovies, parmesan

-or-

#### Asparagus Cucumber Gazpacho

heirloom tomatoes, avocado, garlic croutons

-or-

#### Spring Pea Salad

Tuscan kale, seasonal peas, ricotta salata, champagne vinaigrette

### SECOND COURSE:

#### Pan Seared Branzino

ratatouille, baby spinach, pine nuts, basil pesto

-or-

#### Ricotta Cavatelli

housemade fennel sausage, confit tomatoes, spinach, roasted garlic

-or-

#### Pan Roasted Leg of Lamb

potato wedges, grilled asparagus, salsa verde

### DESSERT:

#### Strawberry Shortcake

berry coulis, whipped cream

-or-

#### Chocolate Brioche Pudding

caramel ice cream

-or-

Housemade Ice Creams or Sorbets