



**RESTAURANT WEEK**  
*dinner*

APPETIZERS

SOFT RED LETTUCE

*feta, radish, scallion, roasted lemon vinaigrette*

ROASTED BROCCOLI

*almonds, parmesan, red onion, broccoli puree*

STEAK TARTARE

*pine nuts, egg, grilled bread, mustard crema \**

ENTRÉES

PAN SEARED BLUEFISH

*potato puree, summer succotash, grilled scallion \**

ALL NATURAL CHICKEN

*grilled romaine, parmesan, croutons, anchovy jus \**

HOUSEMADE TAGLIATELLE

*braised pork, pecorino, oregano, tomato*

GRILLED SWEET POTATO

*shiitake, swiss chard, chive crème fraîche*

DESSERT

STRAWBERRY RHUBARB CRISP

*oatmeal streusel, french toast ice cream*

PICK ME UP SUNDAE

*mascarpone cream, espresso sponge cake, zabaglione ice cream*

SIDES

LIGHT TEMPURA OF GREEN BEANS 14

ARUGULA AND PARMESAN SALAD 13    HERBED FRENCH FRIES 10

POTATO PURÉE 8    RED HOT RAPINI 11

WINE RECOMMENDATIONS

CORTESE DI GAVI 2015, *pio cesare (piedmont)* 16

CÔTES DE PROVENCE ROSÉ 2016, *le charmel (provence)* 15

CÔTES-DU-RHÔNE "BOUQUET DE GARRIGUES" 2014, *caillou (rhône)* 16

THREE COURSE DINNER PRIX-FIXE \$42