RESTAURANT WEEK

FIRST COURSE
CAESAR SALAD
GEM LETTUCE, RADICCHIO, PARMIGIANO REGGIANO
CRISPY CALAMARI
PICKLED PEPPER LEMON AIOLI
FUNGHI FRITTI
CRISPY MAITAKE, PISTACHIO PURÉE
SUMMER TRUFFLE HONEY

SECOND COURSE
FISH OF THE DAY
CAULIFLOWER & POTATO PURÉE, PICATTA SAUCE, FRIED CAPERS
DIVER SEA SCALLOP
WHITE BEAN CASSOULET, LOCAL GREENS, HERB SALAD
CHICKEN THIGH PRESSÉ
CELERY ROOT PURÉE, SHERRY PEARL ONIONS, CHICKEN JUS, BLACK TRUFFLE

THIRD COURSE
BAKLAVA CHEESECAKE
CHOCOLATE BUDINO

WINE PAIRINGS $30
ZERO PROOF PAIRINGS $18