

January 22 - February 4, 2016

Dinner \$44

Please select one from each course

First Course

Capesante

Pan seared diver scallops, avocado compote, peas, tomato, frisse salad, saba

Or

Bufalina

Imported bufala milk mozzarella, quinoa salad, shallot dressing, cucumbers, sun dried tomatoes, arugula pesto

Second Course

Gnocchetti

Homemade sweet potatoes gnocchi, brown butter emulsion, wild mushrooms, bacon, truffle essence, chives

Or

Maialino

Roasted bacon wrapped pork tenderloin, purple potatoes, Swiss chard, fava beans, brandy herb glaze

Third Course

Semifreddo

Passion fruit semi-frozen mousse, coconut foam, tropical fruit salad

Or

Panna Cotta

Vanilla cream custard, balsamic strawberry tartare, thyme, rice flour tuiles

**The Restaurant Week menu is designed for each guest to enjoy individually;
regular restaurant menu items may be ordered in addition.*

***Beverages, tax and gratuity not included.*