

prix fixe

70 per guest

course one

please choose one

CAESAR SALAD

romaine, spring peas, parmesan
cured egg yolk, olive breadcrumbs
classic caesar dressing

BURRATA & ROASTED BEETS

pistachio brittle, basil
honey-sherry vinaigrette

SPRING FRENCH ONION SOUP

house sourdough, gruyere
caramelized onion broth

course two

please choose one

CHICKEN MILANESE

spinach linguine, arugula, lemon
parmesan, foccacia crumbs

6OZ PRIME SIRLOIN

wild mushroom, mustard greens
blackberry jus

6OZ SEARED SALMON

farro, sun dried tomato, cauliflower
citrus herb butter

MUSHROOM AGNOLOTTI

oyster mushroom, pecorino
black garlic cream, chives

course three

duo of desserts

BITTERSWEET CHOCOLATE SEMIFREDDO

blackberry gel, cacao streusel
lavender yogurt cream

RASPBERRY ROSE ENTREMET

raspberry mousse, rose coulis
pistachio, mascarpone

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