



## PRIX FIXE MENU • \$55

*(We kindly ask for full table participation)*

### FIRST

-choose one-

#### CORNBREAD (V)

Apple Mostarda Butter, Roasted Fresno Chili, Saba, Sea Salt

#### SPICY NDUJA MEATBALLS Δ

Beef & Pork Meatball, Smoked Mozzarella, Roasted Tomato Sauce, Basil

#### BURRATA (V)

Whiskey Roasted Grapes, Truffle Honey, Torn Ciabatta, Moscatel Vinaigrette

### SECOND

-choose one-

#### EAST COAST OYSTERS Δ (GF)

Bourbon Pineapple Mignonette, Yuzu Cocktail, Horseradish

#### LEMON CAESAR SALAD

Little Gem Lettuce, Lemon Caesar Dressing, Garlic Croutons, Crispy Parmesan

### THIRD

-choose one-

#### LASAGNA (V)

Wild Mushroom, Braised Leeks, Taleggio Cheese, Ricotta Bechamel, Truffle Oil

#### ROASTED AMISH CHICKEN Δ (GF)

Pickled Red Onion, Foie Gras Mashed Potato, Chicken Jus

#### ROASTED SALMON Δ (GF)

Grilled Broccolini, Cippolini Onion, Raisin Pine Nut Relish

### DESSERT

-choose one-

#### CHOCOLATE POT DE CRÈME (V)

Hazelnut Gelato, Salted Caramel, Cocoa Nib

#### APPLE PIE CHEESECAKE (V)

Spiced Apples, Vanilla Bourbon Gelato, Graham Cracker Crust



### HALF-PRICED SELECT RESERVE BOTTLES OF WINE (ASK YOUR SERVER)

V: VEGETARIAN • GF: GLUTEN-FREE

Regular restaurant menu items can be ordered in addition. Beverages, tax and gratuity not included  
Δ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.  
A 20% service charge is added for parties of 6 or more.