

# Appetizers

<b>Potage du Jour</b> daily homemade soup (please ask your server)	M/P
<b>Caesar Salad</b> Romaine hearts, rosemary croutons, homemade pommery mustard garlic dressing, Parmigiano-Reggiano cheese (add anchovies \$2.75)	\$14
<b>Warm Goat Cheese/ Beets</b> Panko breaded, walnut oil, pomegranate jus, pomegranate seeds, crushed walnut, spicy hydro organic micro greens, beets carpaccio	\$15
<b>Grilled Calamari</b> Citrus butter reduction, black olive, crushed garlic confits, fresh herbs, capers, sundried tomato, aged balsamic reduction, hydro organic micro green	\$15
<b>Healthy Green</b> Spicy organic micro green, pomegranate molasses, crushed walnut, pomegranate seeds, crispy Parmigiano-Reggiano, aged balsamic reduction	\$13
<b>Seared Shrimps</b> Garlic confits-butter and citrus reduction, babe arugula, San Marzano tomato sauce	\$18

Gluten-free and whole-wheat pasta available add \$ 2.00  
Gluten free bread \$ 1.25

All Sauces are gluten free

\*\*Cooking classes available by request  
\*\*Chef's balsamic reduction \$25

# Mains

<b>Gnocchetti Italiana</b> Homemade mini gnocchi, mild Italian sausage, roasted garlic, Parmigiano-Reggiano, nut free pesto, San Marzano tomato sauce	\$21
<b>Mushroom Agnolotti (vegetarian)</b> Assorted mushroom, porcini truffle oil butter reduction, Parmigiano-Reggiano	\$23
<b>Magret Duck</b> Orange, cinnamon, sour sop and red wine gastric, seasonal vegetable	\$33
<b>Filet Mignon</b> "AAA" beef tenderloin, seasonal vegetable, peppercorn demi-glace	\$34 6oz \$44 8oz \$56 10oz
<b>Cast-Iron Steak-Frites</b> 21 days <b>Air dried "AAA"</b> rib-eye, Yukon gold fries tossed in rosemary, garlic mayonnaise, chasseur sauce	\$33 8oz \$39 10oz \$47 12oz
<b>Australian Lamb Rack</b> Dijon, panko crusted, walnut, seasonal vegetable, crushed mini Yukon gold potato, gremolata sauce	\$36
<b>Salmon Pappardelle</b> Asparagus, capers, sun-dried tomato, arugula, fresh herbs, rose butter sauce	\$24
<b>Sea Food Risotto</b> Cuban Lobster tail, shrimp, scallops, carnoroli rice, saffron, Kaffir lime	\$38
<b>Bouillabaisse</b> Cuban Lobster tail, shrimp, scallops, garlic confits, San marzano tomato sauce, fresh herbs, kaffir lime	\$43
<b>Catch Du Jour</b> Please ask your server	M/P