

3 courses @59.00

Appetizer to choose from

Potage du Jour
daily homemade soup (please ask your server)

Caesar Salad
Romaine hearts, rosemary croutons, homemade pommery mustard garlic dressing, Parmigiano-Reggiano cheese

Warm Goat Cheese/ Beets
Panko breaded, walnut oil, pomegranate jus, pomegranate seeds, crushed walnut, spicy hydro organic micro greens, beets carpaccio

Grilled Calamari
Citrus butter reduction, black olive, garlic confit, fresh herbs, capers, sundried tomato, aged balsamic reduction, hydro organic micro green

Healthy Green
Spicy organic micro green, pomegranate molasses, crushed walnut, pomegranate seeds, crispy Parmigiano-Reggiano, aged balsamic reduction

Beef carpaccio
AAA, hand cut raw beef tenderloin, truffle oil, EVO, shaved Parmigiano-Reggiano cheese, hydro organic micro green

Main course to choose from

Beets Gnocchi (vegetarian)
Homemade fresh pasta, arugula, walnut, goat cheese, crème sauce

Crispy Muscovy Duck Confits
Pappardelle tossed in assorted mushroom truffle oil demi-glace. Parmigiano-Reggiano

Filet Mignon
6oz, "AAA" beef tenderloin, seasonal vegetable, peppercom demi-glace

Cast-Iron Steak-Frites
8oz, Air dried "AAA" rib-eye, Yukon gold fries tossed in rosemary, garlic mayonnaise, chasseur sauce

Atlantic Salmon
pan seared, fresh herbs, citrus butter reduction, seasonal vegetable

Sea Food linguine
½ Cuban Lobster tail, shrimp, scallops, san-marzano tomatoes butter reduction, Kaffir lime

Dessert to choose from

Carrot Caramel Cheese Cake
Scandinavia vanilla bourbon Crème Brulée

Ice Cream or Sorbet