

CHEF'S SELECTION

Prix Fixe \$60

APPETIZERS

choice of:

Wild Arugula, Harry's Berries Strawberries, Shaved Fennel & Gorgonzola Cheese
Bliss Bourbon Barrel Aged Sherry Vinaigrette, Toasted Pecans

Shaved Brussel Sprouts, Toasted Pine Nuts, Parmigiano Reggiano Cheese
Aged Balsamic Reduction

Pistachio Goat Cheese Tart, Trio of Roasted Beets, Blood Orange & Cured Black Olives
Wild Honey, Preserved Lemon, Ginger & Argan Oil Vinaigrette

Chermoula Marinated Grilled Octopus, Preserved Lemon Sauce (Add \$5)
Moroccan Salad

ENTRÉES

choice of:

Roasted Organic Chicken Breast, Garlic, Lemon, Oregano

Jus

36

Angel Hair Pasta, Roasted Brussel Sprouts, Seasonal Carrot

Grilled Marinated Mediterranean White Sea Bass, Saffron Espelette Sauce
*Farro, Green Lentil & Red Kale Risotto, Sun Dried Tomatoes
& Cured Black Olives*

Seven Vegetable Couscous
*Rutabaga, Parsnip, Turnip, Kohlrabi, Red Pepper,
Cauliflower, Zucchini, Harissa, Onion Confit*

Pappardelle, Porcini Mushrooms, Red Kale, Baby Artichokes, Fava Beans
Sun-Dried Tomato Pernod Sauce, Parmigiano Reggiano

**Pistachio Crusted Rack of Lamb, Madeira,
Green Peppercorn, Mint Demi-Glace (Add \$5)**
Yukon Gold Potato Purée, Braised Red Kale, Carrots, Fennel

DESSERT DU JOUR

Served with Brewed Italian Coffee or Moroccan Mint Tea