

chef de cuisine steve o'neill  
executive pastry chef christine mccabe



January 27 - February 9, 2017

*please select one menu item from each section*

## antipasti

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p.e.i. mussels fresno chilies | fennel | pomodoro | basil

parsnip soup proscuitto croutons | parsnip chips | olive oil

## primi

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bucatini alla amatriciana 'smoking goose' guanciale | pomodoro | calabrian chilies | basil

orecchiette alla puglia house-made lamb sausage | grilled broccolini | mint

\*gluten free pasta options available

## secondi

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braised beef short ribs creamy polenta | demi-glace | grilled scallion

pan-roasted cod braised purple kale | shiitake mushroom | salmoriglio

## dolce

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budino cinnamon streusel | roasted apple

layered chocolate torte chocolate cake | chocolate ganache | malted buttercream

menu | \$44 per person (excludes tax and gratuity)  
sommelier wine pairing | \$22 per person