



Staple & Fancy
\$65 Per Person

Appetizers: For the table Shared

Item: Lettuces,

Description: white anchovy caesar, tarragon, black pepper, crouton parmesan

Item: fried oysters

Description: calabrian chili aioli

Item: Beef tartare bruschetta

Description: Chive, Shallot, egg yolk

Item: porchetta di testa

Description: tonnato

Item: hamachi crudo

Description: saskatoon berry granita, basil oil

Item: butternut squash soup

Description: chanterelle mushroom cream

Item:

Description:

Entrees: Each Guest Chooses One

Item: potato gnocchi

Description: brown butter, sage, parmesan, truffle

Item: calamarata nero
Description: monkfish, tomato, soffritto, basil, breadcrumbs

Item: Lumache
Description: beef ragu, orange, mint, ricotta

Item: pork chuck loin
Description: quince mostarda, apple butter, duck fat caramel

Item: scallops
Description: applewood smoked parsnip puree, pine nut gremolata

Item: panelle (VEG)
Description: carrot puree, pickled peppers, hazelnut honey

Dessert: Each Guest Chooses One

Item: **Pumpkin Panna Cotta**
Description: Salted Caramel, Lemon-Ginger Crumb

Item: **Chocolate Hazelnut Cake**
Description: Grand Marnier Anglaise

Item: **Seasonal Gelato**
Description: Cocoa Nib Shortbread

Item: **Seasonal Sorbetto**
Description: Cocoa Nib Shortbread

Upgrades:

Item: Foie Gras Torchon (\$20 per person)
Description: Seasonal accompaniment

Item: Marinated Olives \$9
Description: citrus , calabrian chili, thyme

Item: House focaccia \$11
Description: Bagna Cauda

