



THREE COURSE DINNER \$35.

FIRST COURSE

CAPRESE STACK

End of season sweet Heirloom tomatoes, Burrata cheese, Balsamic Basil Vinaigrette, microgreens

MAIN

SMOKED BRAISED BEEF SHORT RIBS

Cabernet braised beef short ribs, Truffle mashed potatoes, pickled Cipollini onions, Chef's seasonal vegetable

DESSERT

ESPRESSO CRÈME BRULEE

Layers of chocolate espresso mousse with Crème Brulee top

*These items may contain raw or undercooked beef and fish.

*Consuming raw or undercooked foods may increase your risk of food borne illness.

Parties of 6 or more will have 20% gratuity added to their bill.