

3 COURSES | \$50 PER PERSON

DINNER

1st Course

(choose one)

Barbabietole

golden beet salad, pantelleria pistachios, shaved ricotta salata
or

Insalata di Polpo

grilled octopus salad

2nd Course

(choose one)

Costine di Manzo

aromatic braised short ribs, polenta, seasonal mushrooms
or

Trota Salmonata

columbia river steelhead, carrot ginger purée, baby bok choy
or

Gnocchi Verdi al Salmone

house made spinach gnocchi, smoked salmon, green peas

3rd Course

(choose one)

Tiramisù

or

Blueberry Pannacotta