



Restaurant Week Menu 2023

1st Course

(Choice off)

Shrimp ceviche

Coconut tulle, Habanero salsa, avocado Mousse

Sweet and Sour salad

Citrus fruits, shaved granny smith apple, Pomegranates, whipped ricotta, sweet chili vinaigrette

2nd Course

(Choice off)

Turkish Leg of Lamb

Sumac lamb demi, eggplant puree, persimmon & cucumber salad

Whole Filet Bronzino

Garlic mash potato, prosciutto wrapped asparagus,

Tortellini carbonara

Borchetta, aged parmesan, wild mushrooms, sweet peas

3rd Course

(Choice off)

Chocolate crème Brule

House whip cream, berries

French toast bread pudding