

Appetizer

(choose 1)

Tuna Tartare

Wakame Salad and Wonton Chips

Pancetta and Pea Arancini

Rosé Sauce and House Pesto

Soup

Lobster Bisque Sherry and Chives

Salad

Baby Kale

Heirloom Tomatoes, Pomegranate Seeds, Pistachios, Goat Cheese, and Blood Orange Vinaigrette

<u>Entrée</u>

(choose 1)

Seared Scallops

Butternut Squash Puree, Sage Brown Butter, Spiced Pepitas, Crispy Prosciutto, and Roasted Baby Carrots

Chicken Saltimbocca

Prosciutto, Sage, Fontina, Wild Mushroom Risotto, White Wine Pan Sauce, and Roasted Baby Carrots

Braised Bone-In Short Rib

Mashed Potatoes, Red Wine Braising Jus, Confit Cipollini Onions, and Roasted Baby Carrots

House-Made Gnocchi

Brown Butter, Basil Pesto, Toasted Pine Nuts, Herb Ricotta, and Crispy Basil

<u>Dessert</u>

Original Sin Cake

Served with chocolate covered strawberry ice cream

\$75. per person, with wine flight, all inclusive \$60. per person, without wine flight, all inclusive