

DINNER



Happy Mother's Day!

Sunday, May 11th, 2025

Aperitif \$13

BERRY SPRING BRAMBLE

- First Course -

Choice Of

CAPRESE

Slow Roasted Tomato | Fresh Mozzarella | Pistachio Pesto | Basil Oil

MIXED GREENS SALAD

Green Apples | Goat Cheese Crumbles | Candied Pecans | Champagne Vinaigrette

TUSCAN-STYLE PANZANELLA SALAD

Grilled Crunchy Sourdough | Arugula | Pepperoncini | Pine Nuts | English Cucumber
Smashed Tomato | Pecorino Toscano | Red Wine Vinaigrette

CAULIFLOWER BISQUE

Cavicchioli Prosecco

Add-On For the Table...

HAND PULLED MOZZARELLA

Garlic Buttered Toast | EVOO | Sea Salt | Cracked Pepper
- \$8 Supplement -

"CACIO E PEPE" DEVILED EGGS

White Truffle Oil | Kewpie | Parmigiano-Reggiano
- \$8 Supplement -

- Second Course -

Choice Of

BAKED WILD MUSHROOM FONDUE

Smoked Gouda | Crispy Onions | House Batard

WARM BAKED BRIE

House Jam | Artisanal Crackers | Marcona Almonds

Cavicchioli Prosecco

- Entrée -

Choice Of; Served with Family-Style Crispy Tuscan Potatoes

CARNAROLI "KING RISOTTO" (V)

English Peas | Herb Salad | Pecorino Romano | Toasted Pine Nuts | Meyer Lemon Creme Fraiche

HERB-CRUSTED ORA KING SALMON

with Cherry Tomato-Cucumber Salad

TUSCAN STYLE BEEF BOLOGNESE

HERB-ROASTED HALF CHICKEN

with Grilled Rapini

CAST-IRON BEEF FILET MIGNON

with Grilled Asparagus

- \$20 Supplement -

Light Horse Cabernet Sauvignon

- Dessert -

Choice Of

MISSISSIPPI MUD PIE

Nutella Torte | Cocoa Nibs | Chocolate Ganache | Vanilla Chantilly

RICOTTA CAKE WITH ORANGE AND ALMOND

\$54.95 PER PERSON + 20% GRATUITY + TAX

++ \$29.95 Optional Wine Pairings

Thank You For Dining With Us!