



2026 RESTAURANT WEEK August 24TH TO September 5th Three-Course Dinner Menu

Please choose one dish per course | \$40 per person

First Course

GAZPACHO POMODORO - tomato | cucumber | pepper

VIA SOPHIA SALAD - radicchio | Brussel sprout | strawberry | mint | pecan
honey lemon vinaigrette

Second Course

GRILLED LAMB CHOP - Brussel sprout | grilled peach | rosemary demi-glace
lemon gremolata

BRANZINO FILET - heirloom tomato lentil salad | plum butter sauce

Third Course

TIRAMISU

SORBETTO

• consuming raw or undercooked food may increase risk of foodborne illness, especially if you have certain medical conditions