

Restaurant Week

\$55 Prix Fixe



FIRST COURSE

BUTTERNUT SQUASH SOUP

miso, pumpkin seeds, herb oil, croutons, cream

ROASTED HEIRLOOM CARROTS

sumac and Szechuan honey, lemon, labneh, breadcrumbs

CHEDDAR CROQUETTES

mustard, potato, bourbon aioli

SECOND COURSE

SQUID INK ANGEL HAIR with GRILLED OCTOPUS

basil, marinara, chili flakes

CHICKEN PARMESAN

house spaghetti, parmesan, mozzarella, basil

WILD MUSHROOM RISOTTO

sage, parmesan, leeks

DESSERT

CREME BRULEE

vanilla, lemon zest

CHOCOLATE MOUSSE

espresso, whipped cream



Checks include a service charge of 20%