



RESTAURANT WEEK MENU

01/19/2026 - 01/26/2026

Guest's choice of one appetizer, one entrée, and one dessert for \$65
(not including tax and gratuity)

Appetizers

Beef Carpaccio

truffle aioli | parmesan crisp | pickled red pearl onion | parsley - lemon salad | flatbread

Caviar Bites

smoked trout | American sturgeon | Siberian Royal caviar | potato roesti, stracciatella, chives

Whipped Ricotta

extra virgin olive oil | honey | calabrian chilis | micro greens | warm flatbread

Entrées

Faroe Island Salmon

8-oz skin on salmon | parsnip puree | braised pork belly | cipollini onions |
tuscan kale | brown butter - sherry sauce

Grilled NY Striploin

10-oz striploin | pommes rosti | garlic - broccolini | sauce foyot

Tagliatelle Al Funghi

wood-oven roasted wild mushrooms | black truffles | garlic | sherry | cream | chives

Desserts

Cannolis

ricotta | mascarpone | orange | chocolate chips | toasted pistachio

Chocolate Mousse

salted caramel | feuilletine | whipped cream | cocoa nips

Sicilian Gelato Sundae

vanilla gelato | extra virgin olive oil | warm espresso sauce | toasted pistachios