



**\$44** per person  
choice of 1 appetizer,  
1 entrée with a dessert

## *Course 1* CHOICE OF ONE APPETIZER

### **Tuscan Chopped Meatball**

chopped house-made pork and beef meatball with red pepper tomato sauce, whipped goat cheese ricotta and grilled ciabatta

### **Beets & Burrata**

golden beets, arugula, and burrata finished with herb salt & hibiscus honey

## *Course 2* CHOICE OF ONE ENTRÉE

### **Truffle Cheeseburger\***

soft brie, candied tomato, black truffle mayo and baby arugula

### **Marinated Flat Iron\***

8 oz. grilled with caesar roasted tomatoes and parmesan

### **Balsamic Tomato Bucatini**

garlic, roasted tomatoes, aged balsamic, fresh basil, balsamic pearls, whipped ricotta, parmesan

## *Course 3*

### **Brioche Bread Pudding**

sweet potato caramel, vanilla ice cream

\* FOOD ALLERGY NOTICE - PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH AND SHELLFISH. THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. 041624



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