

Tash



Appetizer

JUMBO LUMP CRAB CAKE

roasted red pepper remoulade over mixed greens salad

COPPER STATE 42 DAYS DRY-AGED BEEF BRUSCHETTA

calabrian chile chutney, maldon salt

GARLIC TRUFFLE PARMESAN CRISPY FRIES

parmigiano reggiano, lemon-truffle aioli

Entrée

PICANHA STEAK SKEWERS

6oz. grilled picanha skewers, petite pita, tzatziki, greens salad

BRAISED PORK RAVIOLI

rosemary-lemon butter sauce, asparagus, crispy prosciutto, parmigiano reggiano

LOBSTER SPECK SUCCOTASH RISOTTO

lobster, roasted corn, edamame, crispy speck, tomatoes, creamy risotto

Dessert

BIGNE DI SAN GIUSEPPE & STRAWBERRY SAUCE

choux pastry filled with a rich custard comprised of pastry cream, mascarpone and crème chantilly

AFFOGATO AL CAFFE & BISCOTTI

vanilla bean gelato “drowned” in espresso, *add a shot of amaretto or kahlua for extra \$10*

CHOCOLATE HAZELNUT TART & FRANGELICO CRÈME ANGLAISE

dark chocolate shortbread crust, chocolate budino, toasted hazelnuts

*choose one appetizer,
one entrée and one dessert*

\$55