



Summer Restaurant Week Dinner 2017

Watermelon and Tomato Gazpacho
sweet shrimp avocado salad

Heirloom Tomato Salad
fresh mozzarella, minus 8 vinegar, basil

Yellowfin Tuna Sashimi
mango, sea beans, smoked hon shimeji mushrooms

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Grilled Flat Iron Steak
summer beans, sweet corn, bordelaise

Pan Roasted Branzino
fingerling potatoes, shallots, arugula, lemon caper brown butter sauce

Ricotta Cavatelli
heirloom tomato, red onion, garlic, basil, parmesan cheese

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Caramel Waffle Sundae
vanilla ice cream, caramel and chocolate sauce, caramel stroopwafel

Tiramisu
mascarpone, coffee liquor, lady fingers

Featured Wines

Prosecco, La Colture, Fagher, NV	13/42
Riesling, Caspari-Kappel, Mosel 2013	13/42
Albarino, Compania de Vinos Trico, Spain 2016	13/42
Rose', Chateau du Rouet, Reservee, Cotes de Provence 2016	13/42
Beaujolais, Chateau Cambon, 2016	13/42
Nebbiolo/Barbera, Ferrando, La Torrazza, Canavese Rosso 2015	13/42