

DINE

DOWNTOWN

JANUARY 12TH-21ST, 2024

\$45/PERSON

STARTERS

Please choose one

BEEF SALAD

roasted red beets, beet hummus, farro, spiced pistachios, walnuts, sesame seeds, mixed micro-greens (v)

-or-

CARROT GINGER SOUP

local carrots, ginger, pumpkin seeds, coconut crema, parsley (v)(gf)

MAINS

Please choose one

RISOTTO

carnaroli rice, wild mushrooms, leeks (v)(gf)
add chicken \$6 add steak \$10

-or-

SHORTRIB PASTA

braised shortrib ragu, fettucine, Parmigiano-Reggiano, fresh herbs

-or-

GRILLED NEW YORK STEAK

risotto, delicata squash, roasted carrots, herb butter (gf)

DESSERT

Please choose one

BUTTERSCOTCH BUDINO

Italian butterscotch pudding, caramel, sea salt (gf)

-or-

LEMON TART

house-made lemon curd, coconut whipped cream, candied lemon, almond flour crust (v)(gf)

not available during
brunch hours



(v) vegan (gf) gluten free
(*gf) gluten free upon request

**Some items contain ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness*