

# Menu À Prix Fixe Dinner

For parties of six or less. Available Tues - Fri 4 - 5:15/8:15 - 9:00, Sat 4 - 5:15/8:15 - 9:30, Sunday 4 - 5:15

2 Course—\$34 3 Course—\$40

Not valid with any other discounts, coupons or promotions.

Please choose one entrée item and any one or two non-entrée items.

## Appetizers

**Mediterranean Sampler / Mozzarella Maison avec sa Garniture Méditerranéenne**

House made mozzarella with grilled tomatoes, artichoke hearts, olives,  
& a white balsamic vinegar and \*Rosemary Oil drizzle (Brancott Sauvignon Blanc)

**Escargot / Escargots Sautés**

Escargot sautéed with a garlic & smoked paprika compound butter, chorizo,  
roasted red pepper, onion, olives, & orecchiette pasta (El Círculo Rioja)

## Soup

**Soup of the Day / Soupe du Moment**

Announced daily

## Salads

**\*Stacked Caesar / Tour de Salade César**

With free-range hard boiled egg, marinated tomatoes, white anchovies and a crouton  
(Brancott Sauvignon Blanc)

**Goat Cheese Croquette Salad / Croquette de Chèvre en Salade**

Pistachio & almond crusted goat cheese, grapes, & spring onions, served with a \*Champagne  
Mimosa vinaigrette on arugula & endive (Brancott Sauvignon Blanc)

## Plats Principaux

**Vegetarian Risotto / Risotto Végétarien**

Roasted golden baby beets, smoked feta, fried chickpeas, fava beans, & roasted cippolinis with a  
spinach & beet green risotto served with a roasted garlic oil drizzle (Santa Cristina Chianti Superiore)

**Chicken Musakhan / Poulet aux Épices du Moyen-Orient**

Supreme of chicken roasted with onions, sumac, allspice, saffron and sautéed pine nuts, served  
with couscous, a mint yogurt cucumber salad, & grilled flatbread (Zardini Valpolicella Ripasso Superiore)

**Veal Blanquette / Blanquette de Veau**

In a rich veal velouté served with peas, carrots, wild mushrooms, & a brie potato croquette  
(Fleur du Cap Chardonnay)

**\*Shrimp Carbonara / Carbonara aux Crevettes**

Shrimp & gnocchi carbonara with veal bacon, spring peas, pea tendrils, grana padana, & fava beans  
in a rich cream sauce topped with a free-range egg yolk (Bollini Pinot Grigio)

## Dessert

Any of our Special Selections from our House-Made Dessert Tray

*The Wine Tastings, suggested with each dish, are \$6 each for a 3 Ounce pour. Full glasses are also available.*

\*item is from  *The gift of artisan oils, vinegars  
& other enrichments*

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.