

Sunday Supper

February 1st - Barolo Wine Dinner
\$125pp

FIRST

Antipasti Misti Piemontesi

SECOND

Rigatoni

Mushroom Sugo, Parmesan, Pancito

THIRD

Barolo Braised Beef

SIDES

Creamy Polenta

Roasted Fennel and Carrots

Wild Mushrooms and Roasted Cipollini

Sunday Supper

February 15th – Valentines Day Dinner \$75pp
*pick one for each course

FIRST

Lucky Lime Oysters
mignonette, cocktail sauce

Roasted Beet Salad
quinoa, walnut, goat cheese, pomegranate, maple balsamic
Za'atar-Spiced Heirloom Baby Carrots
honey yogurt, shaved carrots, mint

SECOND

Garganelli
prosciutto ribbons, parmesan, white truffle mushroom cream
Lobster Bisque
brioche crouton, fresh tarragon
Grilled Quail
sweet potato puree, brussels sprouts, cherry jus

THIRD

Hanger Steak
potato puree, sautéed spinach, cipollini, au poivre sauce
Miso-Glazed Salmon
bok choy, edamame, shitake, mushroom broth
Airline Chicken Breast
farrotto, winter squash, braised greens, chicken jus

Sunday Supper

February 22nd- Winter Harvest
\$55pp

STARTER

Butternut Squash Soup
Focaccia Bread

MAIN COURSE

Cedar Plank Salmon
Lemon Vinaigrette

SIDES

Rosemary Fingerling Potatoes
Roasted Root Vegetables
Shaved Fennel Salad

Sunday Supper

March 1st- Spanish Supper
\$55pp

STARTER

Orange & Fennel Salad

MAIN COURSE

Seafood Paella

shrimp, mussels, calamari, peppers, saffron rice

SIDES

Jamón Serrano & Manchego

Albóndigas Spanish Meatballs

Patatas Bravas