

# Restaurant Week Dinner Menu

\$32.95 per person | Includes 3 Courses | Does not include Beverages, Tax or Gratuities  
Not Available Saturday

## First Course

**SAGANAKI** | Pan Fried Manouri Cheese | Charred Lemon | Spiced Plum Chutney | Baby Arugula | Sliced Almonds | Grilled Flatbread Points

**CARROT GINGER SOUP** | Carrot-Fennel Puree | Crème Fraîche | Crispy Leeks | Chive Oil

**CHICKPEA PANISSE** | Chickpea Fritters | Mediterranean Garlic-Almond Dip | Feta | Tabbouleh

**OYSTERS CASINO** | Bell Peppers | Onions | Crispy Pancetta | Herb-Garlic Butter

**CATSMO SMOKED SALMON FLATBREAD** | Pickled Red Onions | Micro Wasabi | Citrus Ricotta | Crispy Capers | Grilled Flatbread

**SEA SCALLOPS** | Pan Seared | Roasted Spaghetti Squash | Apple-Bacon Compote | Crispy Sage | Truffle Honey

## Main Course

**HERB ROASTED CHICKEN** | Marinated Half Chicken | Romesco Sauce | Patatas Bravas | Caramelized Onions | Bacon Lardons | Shaved Brussels Sprouts

*Suggested Wine Pairing: **Riesling** | Trocken | Hans Lang | 2013 | Rheingau, Germany | 11*

**STUFFED PORTOBELLO MUSHROOM** | Vegetable Quinoa | Tomato-Fennel Confit | Baby Spinach | Chickpea-Garlic Puree

*Suggested Wine Pairing: **Domaine Hippolyte Reverdy** | Sancerre | Chaudoux-Verdigny | Loire Valley, France | 19*

**ATLANTIC COD OREGANATA** | Pan Roasted Fillet | Oreganato Style Bread Crumbs | Maine Mussels | Fiery Tomato Broth | Caramelized Fennel | Herb Farro

*Suggested Wine Pairing: **Côtes Du Rhone Blanc** | Famille Perrin | 2018 | Rhone, France | 10*

**PORK OSSO BUCCO** | Braised Pork Shank | Spiced Apples | Cipollini Onions | Gruyère Polenta | Pan Jus Lie

*Suggested Wine Pairing: **Gewürztraminer** | Domaine Andre Kientzler | 2016 | Alsace, France | 15*

**LAMB LOIN CHOPS** | Charbroiled | Mediterranean Mint Pesto | Burst Tomatoes | Roasted Eggplant | Garlicky Feta | Herb-Farro |

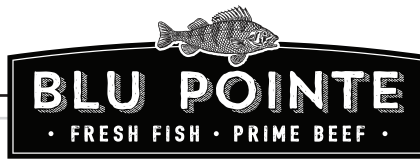
*Suggested Wine Pairing: **Pinot Noir** | Amici Cellars | 2017 | Russian River Valley, California | 19*

## Dessert

**BURGUNDY POACHED PEAR** | Honey Cake | Vanilla Bean Mousse | Mulled Wine Gastrique

**PUMPKIN FLAN** | Autumn Spices | Espresso Caramel Glaze | Pumpkin Seed Brittle

**CHOCOLATE ALMOND TORTE** | Cookie Crust | Frangipane | Chocolate Ganache | Toasted Almonds



# Restaurant Week Lunch Menu

\$22.95 per person | Includes 3 Courses | Does not include Beverages, Tax or Gratuities  
Available Monday - Friday

## First Course

**RAW OYSTERS** | Blue Point Oysters | Riesling Mignonette

**COZZE E VONGOLE** | Steamed Little Neck Clams | Maine Mussels | Herb-Bagna Cauda | Corn Relish | Bacon Lardons | Grilled Peasant Bread

**CARROT GINGER SOUP** | Carrot-Fennel Puree | Crème Fraîche | Crispy Leeks | Chive Oil

**BRUSSELS SPROUTS SALAD** | Shaved Brussels Sprouts | Bleu Cheese | Crusted Walnuts | Fresh Herbs | Pickled Red Onions | Lemon-Thyme Dressing

**BEET SALAD** | Roasted Beets | Mediterranean Spiced Yogurt Dressing | Orange Supremes | Dried Cranberries | Baby Arugula | Sliced Almonds

## Main Course

**DUCK COBB SALAD** | Duck Confit | Tuscan Kale | Frisée | Bacon Lardons | Dijon Dressing | Tomato | Egg | Fines Herbs | Crispy Goat Cheese

**PRIME STEAK TACOS** | Spice Rubbed Prime Beef Tenderloin | Pickled Onions | Kefalotyri Cheese | Chimichurri Aioli | Tomato, Corn and Avocado Succotash

**FALAFEL BURGER** | Crispy Chickpea Panisse | Tzatziki | Garlicky Feta Spread | Grilled Red Onions | Tomato | Baby Spinach | Ciabatta Bread

**CRISPY COD SANDWICH** | Beer Battered Fillet | Pickled Pepper Relish | Lemon-Aioli | Napa Slaw | Toasted Brioche

**TUSCAN BURGER** | USDA Prime Ground Beef | Seared Porchetta | Fontina | Sage Pesto Aioli | Spiced Apple Jam | Toasted Ciabatta Bread

**TAGLIATELLE ALA NORMA** | Roasted Eggplant | Burst Tomatoes | Torn Basil | Fresh Pasta | Shaved Ricotta Salata

## Dessert

**JANE'S SORBET AND ICE CREAM DUO** | Choice of two Scoops of any Jane's Ice Cream or Sorbet

**SORBET** | Raspberry | Lemon | Mango

**ICE CREAM** | Vanilla Bean | Killer Chocolate | Dulce de Leche | Cappuccino Calypso

**AFFOGATO** | Jane's Vanilla Bean Ice Cream | Chocolate Cookie Crumble | Chantilly Cream | Shot of Espresso Poured Table-side

**PUMPKIN FLAN** | Autumn Spices | Espresso Caramel Glaze | Pumpkin Seed Brittle