

Lunch

First Course

Crispy Calamari

fried lemons, shishito peppers, parmesan,
spicy marinara & lemon aioli

Or

Bruschetta

goat cheese, beets, walnuts, basil & grapes

Entrée

Bistecca

smoked angus beef, fontina cheese, sweet pepper relish

Or

Orecchietta

braised rabbit, mushrooms, swiss chard, carrots, parsnip,
red wine jus

Dessert

Tiramisu

layers of mascarpone, lady fingers & espresso

Or

Espresso Cheesecake

amaretto cream, ganache, mocha sauce

\$ 15



CULINARIA

21st

January

To

02nd

February



Dinner

First Course

Beef Tip Flatbread

goat cheese spread, apples, pickled onions, beets, arugula

Or

Charred Octopus

fingerling potato, heirloom tomatoes, onion, olives, capers

Entrée

Polenta Lasagna

Italian sausage, marinara, creamed spinach

Or

Duck Leg Confit

fingerling potato hash, cauliflower & almond puree,
currant & vanilla sauce

Dessert

Tiramisu

layers of mascarpone, lady fingers & espresso

Or

Espresso Cheesecake

amaretto cream, ganache, mocha sauce

\$ 35