

Restaurant Week

MENU

First Course

Caprese Salad | fresh burrata | tomato

Crispy Brussels | goat | cranberry

Seasonal Bisque | pepitas

Second Course

Handmade Tortellini | ricotta | sage
cream

Veal Milanese | arugula | pecorino |
lemon vinaigrette

Brown-Sugar Salmon | chile pineapple
curry | coconut rice

Salt-Block Filet Mignon | (+\$15)

Third Course

Chef's Cheesecake

Peanut Butter Mousse Torte

Silver Spoon
dinner theater



\$25/person

LUNCH

\$35/person

DINNER