

WINTER RESTAURANT WEEK LUNCH 2018

GINGER SNAP MOCKTAIL 4

Persimmon, Walnut Syrup, Pomegranate, Lemon, Ginger Beer

RESOLUTION G & T 10

Boodles Gin, Diet Tonic, Fennel, Lemon, Grapefruit, White Peppercorn, Jasmine Ice

3 Courses for 22

APPETIZERS

Burrata & Pears ✓

Casa Luca Beef Tartar

Baby Lettuces & Winter Citrus Mixed Greens ✓

ENTREES

Spaghetti Carbonara ✓

Simply Grilled Arctic Char

Amish Chicken Breast “in Potacchio”

DESSERT

Lemon Panna Cotta & Huckleberries

Soft Serve of Blood Orange & Chocolate

✓ *Vegetarian or can be made Vegetarian*  
*We offer Gluten Free Pasta*

WINTER RESTAURANT WEEK DINNER 2018

GINGER SNAP MOCKTAIL 4

Persimmon, Walnut Syrup, Pomegranate, Lemon, Ginger Beer

RESOLUTION G & T 10

Boodles Gin, Diet Tonic, Fennel, Lemon, Grapefruit, White Peppercorn, Jasmine Ice

3 Courses for 35

APPETIZERS

Burrata & Pears ✓

Vitello Tonnato

Baby Lettuces & Winter Citrus Mixed Greens ✓

ENTREES

Bucatini Amatriciana ✓

Fisherman Style Branzino

Filet of Beef Tenderloin Boscaiola Style

DESSERT

Lemon Panna Cotta & Huckleberries

Soft Serve of Blood Orange & Chocolate

Please alert your server if you have any dietary restrictions due to food allergy or intolerance. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially individuals with certain medical conditions.

Executive Chef Erin Clarke