

Lunch Menu - \$15

1st- Blackberry Bacon Wedge - bacon lordons, shaved white Cabot, slow-roasted romas, blackberry balsamic reduction

2nd- Short Rib Risotto - sunflower ruby red braised beef short rib, pecorino & green pepper rissoto, fried baby Brussels & cipollini onions, sweet thyme garlic jus

3rd- Salted Caramel Creme Brulee OR Dark Chocolate Thin Mint Pot de Creme

Dinner Menu - \$33

1st- Lobster Bisque - rich lobster stock, sherry wine, cream, fresh tarragon, vanilla butter poached lobster

2nd- Short Rib Risotto - sunflower ruby red braised beef short rib, pecorino & green pepper rissoto, fried baby Brussels & cipollini onions, sweet thyme garlic jus

3rd- Salted Caramel Creme Brulee with Maple Cinnamon Gelato & White Chocolate Whip

OR

Dark Chocolate Thin Mint Pot de Creme with Espresso Gelato & Vanilla Bean Whip