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**Prix Fixe Dinner Menu**

$60 per person - *excluding tax and service charge*

**APPETIZERS** (choose 2)

Vegetarian butternut squash and red lentil soup – crispy quinoa – sumac yogurt

Chopped lettuce and vegetable salad – feta cheese – herbs – sumac - pomegranate

Burrata – roasted yellow tomatoes – smoked prosciutto – garlic and herb crostini

Yellow fin tuna crudo – radish – avocado – ginger and sesame sugo – micro spring onion

Mixed organic baby lettuce – balsamic and lemon vinaigrette – shaved grana padano

Organic romaine and kale – caesar dressing – focaccia croutons – parmesan tuile

Chicken meatballs – peppers – onions – tamari and scallion cream

**ENTREES** (choose 3)

 (choose one pasta, one seafood & one chicken or beef)

Butternut squash tortelloni – brown butter – sage – pepitas - balsamic

Braised veal ravioli – marsala – mushrooms – calabrian chili – parmesan crisp

Cavatelli – sweet sausage – broccoli rabe and pesto – dried tomato - parmesan

Grilled bronzino – red quinoa – root vegetables – porcini – white verjus

Hidden fjord salmon – brussel sprouts – tahini – lemon – pistachio dukkah

Lemon and herb roasted amish chicken – baby sweet potatoes – brussel sprouts

Parmesan crusted filet of halibut – tomato-chive beurre blanc – truffle cauliflower

Certified angus beef strip steak – mushroom sherry vinegar

Breast of chicken “Milanese” – tomato and baby arugula salad – fresh mozzarella

**DESSERT** (choose one)

Tiramisu

Olive Oil Cake, walnuts, zucchini, candied lemon ricotta

Warm chocolate cake

House-made assorted cookie platter