



RESTAURANT WEEK 2018

FIRST COURSE

MARKET SALAD

Sunnyside Farmer's Market Local Vegetables, Arugula, Roasted Spring Garlic Vinaigrette

BURRATA

'Nduja Artisans Smoked Coppa, Arugula, Balsamic, Extra Virgin Olive Oil

LAMB SKEWER

Lemon Yogurt, Cumin, Mint

SECOND COURSE

PAPPARDELLE

Basil Pesto, Whipped Ricotta

SEARED NORWEGIAN SALMON

Grilled Lemon Puree, Spinach, Summer Squash

CREEKSTONE FARM NY STRIP

NY Strip Steak, Fingerling Potato, Herb & Caper Salsa Verde

CAPRESE FLATBREAD

Tomato, Basil, Mozzarella, Balsamic

THIRD COURSE

LEMON TART

Candied Walnuts, Basil

SELECTION OF GELATO

Drink specials all week long