

## **Prix Fix Menu \$40 pp**

*(Choose one from each course – no substitutions on special menu, no shared items)  
(Available Sunday-Thursdays. Excludes tax and gratuity)*

### **First Course**

**Middle Eastern Fattoush Salad** - *Pita, cucumbers, tomatoes, herbs, sumac, lemon*  
**Panko Crusted Artichokes** - *Goat Cheese, "bagna cauda" aioli*  
**Gold and Red Beet Salad** - *Crispy halloumi, hazelnut vinaigrette, pickled ramps*  
**Prince Edward Island Mussels** - *White wine, spicy green harissa, grilled croutons*  
**Shrimp and Vegetable Minestrone** - *Ayocote blanco beans, spring herb puree*

### **Pasta Second Course**

**Fettuccini Bolognese** - *Lamb, fava beans, fennel pollen, ricotta salata*  
**Artichoke Ravioli** - *Caramelized leeks, spring herb burro fusso*  
**Ricotta Gnocchi** - *Morel mushrooms cream, baby peas, asparagus, lemon zest*  
**American Wagyu Beef Ravioli** - *Spinach, marsala, mushrooms, parmesan crisp*  
**Manila Clams with Chile Tonnarelli** - *Nduja sausage, tomato, spring onions*

### **Third Course**

**Hidden Fjord Salmon** - *Vegetable red quinoa, smoke tomato, leek soubise*  
**Grilled Bronzino** - *Braised artichokes and tomatoes, roasted asparagus, caper berries*  
**Lemon and Oregano Roasted Amish Chicken** - *Roasted baby carrots and cauliflower*  
**Breast of Chicken "Milanese" Style** - *Tomato and baby arugula salad, fresh mozzarella, lemon*  
**Grilled Marinated Lamb Kabob and Kofte** - *Spiced basmati rice, tzatziki sauce*

### **Fourth Course**

**Honey Cheesecake** – *Lemon Meringue, honey drizzle*  
**Hazelnut Crunch Bar** – *Chocolate gelato, mousse, marshmallow*  
**Affogato** – *Shortbread cookies, Vanilla gelato*