



## Winter 2022 Restaurant Week

**\$42**

### Starters

#### **3 Sisters Salad**

corn | winter squash | mizuna greens | radish  
cannellini beans | pomegranate vinaigrette

#### **Beet “Tartare” with Cured Salmon**

apple wood cured salmon belly | avocado |  
roasted beets | preserved lemon aioli

#### **Latin Lover Soup**

caramelized onion | brandy | red wine reduction  
gruyère | tortilla chips

### Mains

#### **Angry Seafood Paella**

clams | mussels | shrimp | calamari | bomba rice

#### **Zinfandel Braised Short Rib**

creamy parmesan polenta | gremolata dust

#### **Truffled Chicken**

roasted frenched breast | shoestring fries  
watercress salad | chicken jus

#### **Mia Bella Cheese Tortellini**

mia bella tomato sauce, parmesano reggiano | fresh basil

### Dessert

#### **Sweet Trio**

NY style cheesecake | chocolate mousse | fruit tart

### **Supplements To Share**

#### **Burke Clothesline Bacon \$22**

maple & black pepper glaze | lemon | spicy pickle

#### **26oz Tomahawk or Porterhouse**

**\$120**

USDA prime | dry aged 45 days  
served with burke b-1 sauce

**Anup Patwal, Executive Chef**  
**Carlos Falcon, Chef de Cuisine**

*\* This menu is not offered after 7:00pm on  
Saturday, January 29th*

18% gratuity will be added to parties of six or more guests