

RESTAURANT WEEK

\$39

FIRST COURSE

DAPHNE'S WEDGE

ICEBURG, GUANCIALE, CHERRY TOMATOES, DANISH BLUE DRESSING

ROASTED HEIRLOOM BEET SALAD

ORGANIC GOLDBEETS, HONEY-YUZU CHEVRE, PISTACHIOS, PICKLED ENDIVE

BURRATA & FIGS

PROSCIUTTO, CANDIED WALNUTS, RADICCHIO, BALSAMIC GLAZE, CITRUS
VINAIGRETTE

BABY VEGETABLES & HUMMUS

BUTTER NAAN

HONEY NUT SQUASH SOUP

PORCINI DUST, CARROT OIL

PENNE WITH HAM & TWO CHEESE

SHALLOT, COUNTRY HAM, GRUYERE, PARMESAN

MAIN COURSE

*ALMOND CRUSTED FLOUNDER

SWEET POTATO PUREE, HARICOT VERT, GLAZED BANANA, BEURRE BLANC

BUCATINI CARBONARA

FARM FRESH EGGS, GUANCIALE, PECORINO ROMANO, BLACK PEPPER

*CHICKEN SALTIMBOCA

PROSCIUTTO, BURRATA, SAGE, DEMI-GLACE, SPINACH

* WAGYU BURGER

8 OZ WAGYU BURGER, AGED CHEDDAR, RUSSIAN DRESSING, FRENCH FRIES

VEGETABLE RISOTTO

ROOT VEGETABLES, CHIVE-SAGE BUTTER, FRIED ENOKI MUSHROOMS, PARMESAN

CHOICE OF DESSERT