
FIRST COURSE

Clam Flat Bread

fried clams, cape clam white sauce, asiago

Wild Boar Ragu

mascarpone polenta

Asian Eggplant Tartine

*goat cheese fritters, balsamic pearls, mache,
whole grain bread, soy chili vinaigrette*

MAIN COURSE

12oz Ribeye

mashed potato, grilled broccolini, black garlic butter

Pan-Seared Sole

parmesan-panko crust, tomato, arugula, capers, lemon butter

Miso-Glazed Tofu

soba & vegetable salad, crispy ginger

DESSERT

Strawberry Roulade

strawberry mousse, vanilla cake, strawberry coulis

Milk Chocolate Mousse Tart

thin mint cookie crust, cherry ice cream

\$46 / person