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## FIRST COURSE

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### Tuna Tartare\*

*avocado, wakame, cucumber, ponzu, wontons (DF)*

### Seasonal Salad

*little leaf greens, tomato, artichokes, kalamata olives, pickled red onion, feta, pita, tzatziki dressing*

### House Caesar

*romaine, parmesan, anchovy croutons*

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## MAIN COURSE

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### Steak Frites\*

*10 oz bavette, pecorino frites, steak sauce, watercress*

### Amish Roasted Half-Chicken

*roasted marble potatoes, asparagus, carrots, romanesco, natural jus*

### Risotto Primavera

*eggplant, snow peas, carrot, tomato, mushroom, pepper, parmesan (GF)*

### Faroe Island Salmon\*

*fregola, grilled summer vegetables, tomato vinaigrette (DF)*

### Bucatini Bolognese

*pork, beef, veal, garlic crostini, grana tuile*

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## DESSERT

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### Pineapple Crème Brûlée

*toasted coconut, coconut cookies*

### Triple Chocolate Crunch Cake

*whipped cream, raspberry sorbet*

*\$59 Per Person  
Subject to Seasonal Change*