



Restaurant Week
3 Courses for \$40

First Course
choice of:

House Salad lolita rosa, oak lettuce, red watercress, watermelon radish, cucumber, pickled onion, chilis, blood orange vinaigrette

Kale Caesar baby kale, Meyer lemon zest, crostini chips, parmigiano, EVOO

3 **Point Judith Pearl Oysters**

Second Course:
choice of:

Steakhouse Burger brioche, gruyère cheese, lettuce, red onion, beefsteak tomato, Chef's sauce, house cut fries

Chicken Paillard grilled half chicken, broccolini, asparagus, sweet peppers, parmigiano, herb oil, citrus vinaigrette

Faroe Island Salmon pistachio pesto, saffron arugula risotto, herb oil

Pink Vodka fresh rigatoni, parmigiano, basil, EVOO, crostini

Third Course:
choice of:

Blood Orange **Sorbet**

Vanilla **Gelato**