



SEATED 3 COURSE MEAL

to start

BREADS & SPREADS

herb butter, tomato vera cruz, whipped ricotta

for the table

KALE CAESAR

soft coddled egg, crisp parmesan

MARKET SALAD

seasonal veggies, crispy chickpeas, lemon vinaigrette

PASTRAMI SALMON CARPACCIO

cucumber, mustard oil, radish, chicory greens

main

select 1

ROASTED GARLIC CHICKEN

braised fennel & kale, lemon parsley caper sauce

FUSILLI & LAMB MEATBALLS

burrata, saffron tomato sauce, calabrian chilies, basil

WOOD FIRED SALMON

quinoa, roasted peppers, baby eggplant, balsamic glaze

RICOTTA GNOCCHI

broccoli rabe, butternut squash, basil, ricotta salata

10 oz KC SIRLOIN +\$20 per person

dessert

DB CHEESECAKE POPS

whipped cream

4 course options available upon request