



\$45 DINNER

Plus taxes & gratuity

APPETIZERS

Beet & Feta Salad

Roasted red beets tossed with arugula, feta, & pickled red onion, drizzled with white balsamic honey mustard vinaigrette **V GF**

Bocconcini Fritti

Baby mozzarella balls breaded in Japanese bread crumbs, fried crispy-golden atop romesco sauce, dusted with chili flakes & parmesan cheese **V**

Farmer's Vegetable Soup

A melange of roasted root vegetables with herbed garlic cream cheese croutons & pumpkin seeds **V**

MAINS

Falafel Bowl

Crispy chickpea & herb patties with roasted beet hummus & bean salad, garnished with cucumber grape tomatoes, pickled red onion, & tahini dressing **V VG GF**

Vodka Blush Linguine

Al dente linguine finished in a garlic basil tomato sauce flashed with vodka & cream, with a garlic parmesan stick **V**

Chicken Supreme

Seared skin-on chicken breast finished with rosemary & thyme-infused brown butter, with fingerling potatoes & heirloom carrots **GF**

DESSERT

Dark Chocolate Torte

A rich gluten-free torte paired with espresso-date caramel, white chocolate shavings & sea salt **GF**

Warm Peach Cobbler

Golden-baked peaches beneath a crumble topping, scented with cinnamon & served with a scoop of vanilla ice cream

New York-Style Cheesecake

A classic high-rise cheesecake topped with a cranberry citrus sauce

V = Vegetarian **VG** = Vegan **GF** = Gluten Free

STAGES

