

February Restaurant Week

Dinner Menu

3 course prix fixe \$35.09

First Course

baby arugula salad

ricotta salata, green apples, pumpkin seeds with cider vinaigrette

east coast scallop carpaccio

crispy pancetta and radish with lemon, pink peppercorn vinaigrette*

Main Courses

roasted chicken agro dolce

farro, pine nuts, raisins and winter vegetables

salt cod brandatta

cod and potato stew with a crab stuffed piquillo pepper

braised beef short ribs

yukon gold mashed potatoes and porcini mushrooms with a marsala demi glace

Desserts

carmelized lady apple bavarian

cinnamon roasted grapes and apple chips

white chocolate and caramel peanut tart

spanish hot chocolate with chocolate shavings

Executive Chef ~ Massimo De Francesca

All of our fresh house made bread is available for purchase in Domasoteca, located in the lobby on ground level

Chef Massimo proudly supports our local farms.

*These items are cooked to order and may be served raw or undercooked.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.