

February Restaurant Week

Lunch Menu

3 course prix fixe \$20.09

First Courses

lobster bisque

rich soup of lobster and cream

baby arucola salad

ricotta salata, green apples, pumpkin seeds and cider vinaigrette

Sandwiches & Entrées

chicken sandwich

grilled chicken, portabello mushrooms, provolone and aioli on tomato focaccia

vegetable sandwich

grilled zucchini, yellow squash, tomatoes, portabello mushrooms and fontina cheese on tomato focaccia

bolognese

meat ragu with a tomato, red wine and cream sauce

Desserts

chocolate mascarpone torte

chocolate torte with espresso crème anglaise and cocoa nibbs

vanilla yogurt bavarian

biscotti crust with a spiced wild huckleberry soup

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.