

Prefix Menu

\$100 per person plus tax and gratuity

First Course

Spring Risotto

Spinach and Roasted Garlic Risotto, Asparagus, Wild Mushrooms, English Pea Puree, Fontina Cheese, Toasted Almond and Herb Crumble

Chef Tacos

Chorizo with Cajun Seasoning, Pear and Pineapple Salsa, Chipotle Aioli, Micro Cilantro, and Pepitas Crumble

Teriyaki Chicken

Chefs Asian Marinade, Wakame Salad, Roasted Garlic Hoisin Sauce, Siracha Mayo, and Fresh Scallions

Cacio e Pepe

Homemade Fettuccini, Crushed Black Pepper, Shaved Parmesan Reggiano

Fettuccini Carbonara (+5)

Homemade Fettuccini, Pecorino Romano, Pancetta, Egg yolk, and Parsley

Bucatini all'Amatriciana (+5)

Al Denta Imported Bucatini, Pancetta, Prosciutto, San Marzano Tomatoes, Calabrian Chilis, and Fresh Basil

Caesar au Gratin

Broiled Romaine Hearts, Shaved Parmesan Reggiano, Brioche Croutons, Homemade Caesar Dressing

Fall Salad

Baby Spinach, Warm Pancetta Vinaigrette, Pickled Red Onion, Honey Goat Cheese, Cherry Tomatoes, and Seared Wild Mushrooms

Escarole and Bean Soup

Local Grown Escarole, White Beans, Sweet Italian Sausage, Garden Vegetables, and Grated Pecorino Romano

Potato Leek Soup

Yukon Gold, Russet Potatoes, Holand Leeks, Light Cream, Truffle Dust, Brioche Croutons, and Crispy Leeks

Second Course

Surf and Turf

Sautéed Chicken and Shrimp, Spicy Vodka Sauce, Homemade Pappardelle, and Shaved Parmesan Reggiano

Surf and Turf #2

Pistachio and Panko Crusted Shrimp and Chicken with Caramelized Shallots and Mozzarella, and Grape Tomato Bruschetta

Peruvian Shrimp

Sauteed with Cajun Seasoning, and Lime, Chiptole Honey
Risotto, Roasted Grape Tomatoes, and Scallions

Faroe Island Salmon

Wild Caught Farrow Island, Broiled with Shallot and
Parmesan Crust, and Gremolata

Bolognaise

Butchers Blend of Veal, Pork, and Beef, Minced Carrots and
Garlic, Bay Leaf, San Marzano Tomatoes, Homemade Al
Dente Rigatoni, and Shaved Parmesan Reggiano

Chicken Skylar

Parmesan and Panko Crust, Balsamic Marinara Sauce, Fresh
Mozzarella, Crispy Prosciutto

Chicken and Orzo

Griggs Town Chicken, Breaded and Lightly Fired, with
Parmesan and Lemon Orzo, and Balsamic Reduction

Cavatelli and Broccoli

Homemade Cavatelli, Sauteed Broccoli, Chopped Garlic,
White Wine, and Parmesan Bread Crumb

Mushroom Ravioli

Wild Mushroom Stuffed Ravioli, Pea Tendrils, Maderia
Demi-Glace, Shallots, and Pecorino Romano

Eggplant Rollatini

Panko Crusted, Stuffed with Ricotta Cheese, Provolone, Mozzarella, and Borsin Fonduta, and San Marzano Marinara

Dessert

Warm Cookie Sundae

Individual Mini Cast Iron Pans, Chunky Chocolate Chip Cookie Dough, Vanilla Ice Cream, Dulce De Leche, Chocolate Sauce, and Fresh Berries

Warm Peanut Butter Cookie Sundae

Individual Mini Cast Iron Pans, Chunky Chocolate Chip Peanut Butter Cookie Dough, Vanilla Ice Cream, Dulce De Leche, Chocolate Sauce, and Honey Roasted Peanuts

Tiramisu

Lady Fingers, Whipped Mascarpone, Chocolate Espresso

Ricotta Cake

Lemon Zest, Vanilla Icing, Apple Compote

Pear and Apple Cobbler

Sweet Pears, Granny Smith Apples, Topped with Cinnamon and Honey Streusel, Vanilla Ice Cream and Whipped Mascarpone Cheese