

EQUITY MEMBER NIGHT Monday, March 18, 2024

\$42.00++ per person

Domestic Beer, House Cocktail or One Glass of House Wine

Housemade Foccaccia

Caramelized Red Onion, House Ricotta, Olive

APPETIZERS

(Choice of one)

Burrata Caprese

Peeled Heirloom Tomato, Basil, Tomato Gelee, White Balsamic, EVOO

Duck Arancini

Carnaroli Rice, Duck Confit, Amaretti Crumbs, Scamorza Cheese, Breaded and Lightly Fried, Madeira Cream Sauce

ENTRÉES

(Choice of one)

Veal Ravioli

Braised Veal-Ricotta farce, Mushroom, Sweet Peppers, Brandy Demi Glace, Pecan Crumbs

Queen Snapper

Local Catch, Pan Seared, Black Lentil Ragout, Lacinato Kale, Hazelnut, Tomato Puree

DESSERT

(Choice of one)

Gelato & Sorbet

Vanilla Bean, Pistachio, Nutella Gelato & Blood Orange Sorbet

Tiramisu

Espresso, Ladyfinger, Cacao

PLEASE NO SUBSTITUTIONS OR SPLITTING. NOT AVAILABLE FOR TAKE-OUT.

(V) = Vegetarian (VG) = Vegan (GF) = Gluten-free

Prepared in our kitchen that commonly handles wheat product and other grains.

*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions.

