

Restaurant Week

Dinner 2026

FIRST COURSE

Grilled Gem Caesar
sourdough crouton, parmigiano

Burrata
cucumber, mint, calabrese chili, tahini

Crispy Octopus
chickpea, celery, lemon

SECOND COURSE

Branzino
tomato, saffron, olive, lemon

Confit Pork Shank
pepper agrodolce, stone fruit panzanella

Wood-Fired Wagyu Flank
sauce périgourdine, sautéed trumpet, fingerling potatoes

THIRD COURSE

Dessert Duo
Chocolate Almond Torta & Raspberry Cheesecake