

## FIRST COURSE

### *Gnudi* [v]

truffle & ricotta dumplings, maitake mushrooms, brown butter, pecorino

### \* *Creamy Burrata* [v]

ciabatta toast, cherry tomato salad

### \* *Tuna Crudo Tacos (3 each)* [gf]

cucumber, avocado, wasabi crema, sesame

## SECOND COURSE

### \* *NY Strip (10oz)* [gf]

watercress salad, blue cheese butter, french fries

### \* *Pan Seared Sea Scallops* [gf]

pork belly, beech mushrooms, baby carrots, pea purée

### \* *Dry Aged Beef Burger*

house mayo, shredded lettuce, bacon, roasted mushroom, american cheese, sunny side egg, truffle hot sauce, fines herb fries

### *Grilled King Oyster Mushroom* [gf] [vegan]

golden quinoa, sautéed kale, piquillo pepper purée, crispy chickpeas

## THIRD COURSE

### *Coffee & Donuts* [v]

coffee ice cream, espresso brittle, house made mini donuts, nutella dunk

### *Wild Maine Blueberry Tart* [v]

cinnamon ice cream, caramel sauce, candied pecans

[gf] = gluten free | [v] = vegetarian

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a food-borne illness. note, some food items prepared may contain nuts or trace amounts of nuts. please alert us with any concerns or allergies.

