



WINTER 2022  
*\$93 a person menu*

SHARED APPETIZERS

artisan cheese & charcuterie boards  
chef's selection of local, domestic, and imported cheeses, accouterments

the brussels sprouts (gf)  
agave-sriracha lime glaze, beet hummus, pickled onion, almonds

flatbread  
prosciutto, apple & fig chutney, mascarpone cheese, seasonal greens, balsamic syrup

FIRST COURSE

*choice of:*

the original tomato soup  
petite grilled goat cheese sandwich

winter salad (gf)  
roasted local butternut squash, glacier blue cheese, poached pear,  
candied pecans, honey pear vinaigrette

SECOND COURSE

*choice of:*

mary's chicken two ways  
wood roasted breast, confit thigh, savory bread pudding,  
cauliflower, tuscan sauce

tuscan potato gnocchi  
mary's chicken confit, hazel dell shiitake mushrooms, shallots, san marzano tomato,  
spinach, mozzarella, madeira truffle emulsion, parmigiano-reggiano

beef tenderloin  
potato puree, cabernet butter, garlic seared broccoli

risotto nero alain ducasse (gf)  
Squid ink risotto, seared scallops, shrimp and calamari with a champagne dried tomato pan sauce

winter vegetable tasting  
quinoa beet fritters, beet hummus, mac and cheese, garlic seared greens,  
butternut squash, fennel pollen carrots

THIRD COURSE

dessert bites  
assorted dessert offerings

*for your safety, we have installed UV lights in all our ventilation ducts to kill the covid virus and  
bacteriological pathogens, as well as installed HEPA air filters throughout our restaurant*



WINTER 2022  
*\$73 a person menu*

SHARED APPETIZERS

artisan cheese & charcuterie boards

chef's selection of local, domestic, and imported cheeses, accouterments

the brussels sprouts

agave-sriracha lime glaze, beet hummus, pickled onion, almonds

flatbread

prosciutto, apple & fig chutney, mascarpone cheese, seasonal greens, balsamic syrup

FIRST COURSE

*Choice of:*

the original tomato soup

petite grilled goat cheese sandwich

winter salad

Roasted butternut squash, hazel dell shiitake mushrooms, polenta croutons,  
pumpkin seeds, chèvre, cider vinaigrette

SECOND COURSE

*Choice of:*

mary's chicken two ways

wood roasted breast, confit thigh, savory bread pudding,  
cauliflower, tuscan sauce

cacciucco

*tuscan fish stew*

calamari, monkfish, shrimp, mussels,  
san marzano tomato, chiles, red wine, garlic grilled bread

winter vegetable tasting

quinoa beet fritters, beet hummus, mac and cheese, garlic seared greens,  
butternut squash, fennel pollen carrots

gnocchi bolognese

house made gnocchi, grass finished beef and pork, aromatics,  
san marzano tomato, cream, parmigiano reggiano

THIRD COURSE

dessert bites

assorted dessert offerings

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