



## DINE DOWNTOWN

JANUARY 12-21, 2018 • \$35/PERSON

### FIRST COURSE

- choose one -

**CARA CARA ORANGE & CHICORY SALAD**  
pecorino pepato • fennel • gold balsamic vinaigrette

**RIBOLITA**  
tuscan bean, vegetable & bread soup • extra virgin olive oil

**PORK TERRINE**  
pickled kohlrabi • frisee • grain mustard • garlic toast

### SECOND COURSE

- choose one -

**TAGLIATELLE PASTA**  
red wine braised duck leg • chard • parmesan

**PAN SEARED PETRALE SOLE**  
cauliflower "cous cous" • almonds • currants • blood orange butter

**BONELESS CHICKEN BREAST ALA MILANESE**  
creamy polenta • buttered spinach • green olive-meyer lemon salsa

### DESSERT

- choose one -

**CHOCOLATE CREMEAUX**  
mandarin crème fraiche • pistachios

**WARM BRIOCHE BREAD PUDDING**  
vanilla custard • brandied cherries • white chocolate ice cream

*\$1 per menu will be donated to local food service & literacy programs.  
Menu price does not include tax or gratuity. Give Cards & iEat Rewards Dollars cannot be redeemed.*

**EXECUTIVE CHEF** kurt spataro **CHEF DE CUISINE** ryan o'malley