



## DINE DOWNTOWN

JANUARY 12-21, 2018 • \$35/PERSON

### FIRST COURSE

- choose one -

#### CHIOGGIA BEET & LOCAL CITRUS SALAD

endive • pistachio crusted goat cheese • herbs • aged sherry vinaigrette

#### RIBOLLITA

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 'couscous' • 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