

# DINE

## DOWNTOWN

JANUARY 12TH-21ST, 2024

\$45/PERSON

### STARTERS

*Please choose one*

#### WINTER SALAD

shaved Brussels sprouts, baby kale, dried cranberries, apple, red onion, sweet & spicy pumpkin seeds & pecans, maple vinaigrette (v)(gf)

-or-

#### CARROT GINGER SOUP

local carrots, ginger, pumpkin seeds, coconut crema, parsley (v)(gf)

### MAINS

*Please choose one*

#### RISOTTO

carnaroli rice, wild mushrooms, leeks (v)(gf)  
*add chicken \$6 add steak \$10*

-or-

#### SHORTRIB PASTA

braised shortrib ragu, fettucine, Parmigiano-Reggiano, fresh herbs

-or-

#### GRILLED NEW YORK STEAK

risotto, delicata squash, roasted carrots, herb butter (gf)

### DESSERT

*Please choose one*

#### BUTTERSCOTCH BUDINO

Italian butterscotch pudding, caramel, sea salt (gf)

-or-

#### LEMON TART

house-made lemon curd, coconut whipped cream, candied lemon(v)(gf)

not available during brunch hours



(v) vegan (gf) gluten free  
(\*gf) gluten free upon request

*\*Some items contain ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness*