



**\$135 per person plus tax and Gratuity**

**Live Pianist/Singer John Cambell**

**Charcuterie / Fromage:**

**(Choice of)**

Accompanied with Crostini and Olives

Prosciutto Di Parma, Brasaola, Soppressata

Or

Pecorino Romano, Truffa Oveja, Brie De Meaux

**Appetizer**

Zuppa Del Giorno

Poached Bartlett Pear, Feta, Torched Fig, Frisée, Pistachio Brittle, Honey, Basil

Burrata, Roasted Beet, Oranges, Mint, Radicchio, Candied Walnut, Pickled Saskatoon Berry

Truffled Beef Carpaccio, Fried Capers, Parmigiano, Crostini, Housemade Pickles

Gem Lettuce, Crisp Prosciutto, Focaccia Croutons, Caesar Dressing, Baked Parmigiano Chip

Ahi Tuna Tartare, Saffron Leek Fonduta, Lemon Aioli, Pistachio, Sesame Vinaigrette, Sweet Potato Chip

**Entrée**

Asiago & Artichoke Ravioli, Rose Sauce, Basil, Crispy Shallots

Grilled Beef Tenderloin, Roasted Heirloom Carrots, Roasted Fingerling Potato, Mushroom Veal Jus

Duck Leg Confit, Butternut Squash Risotto, Broccolini, Winterberry Duck Jus

Grilled Branzino, Beluga Lentils & Quinoa, Roasted Beets, Asparagus, Parsnip Puree, Lemon Caper Sauce

Sesame Seared Rare Ahi Tuna, Honey Spiced Eggplant, Pineapple Chutney, Red Pepper Coulis

Zucchini Pasta, Green Pea Puree, Sundried Tomato, Black Olives, Walnuts

**Dessert**

Mango Coconut Pannacotta

Tiramisu, Berry Coulis

Cinnamon Honey Zeppolle, Chocolate Sauce

Lemon White Chocolate Cannoli