

WINTER RESTAURANT WEEK

DINNER

65 PER PERSON

FIRST COURSE

CHOICE OF

EMPIRE CaeSAR

castelfranco, baby romaine, caperberries, parmesan, croutons

TRUMPET MUSHROOM CARPACCIO (v)

fennel barigoule, hazelnut, parmesan

YELLOWFIN TUNA CARPACCIO*

ginger, salted lemon, scallions, green olives

SMOKED OCTOPUS + \$8

broccoli rabe salsa verde, white bean puree

MAIN COURSE

CHOICE OF

PRIMAVERA DI STAGIONE (v)

carrot lumache, roasted sunchoke, almond-carrot pesto

LA BELLE ROASTED ORGANIC CHICKEN

shaved fennel, chicories, olives, broken jus

LOCH DUART SALMON*

roasted delicata, apple butter, pomegranate gremolata

BROILED PETITE MIGNON* + \$16

leek vinaigrette, pinenut gremolata

DESSERT

CHOICE OF

CHEESECAKE

raspberry, white chocolate

BUTTERSCOTCH BUDINO

salted whipped mascarpone, almond shortbread

WINTER RESTAURANT WEEK

LUNCH

45 PER PERSON

FIRST COURSE

CHOICE OF

EMPIRE CAESAR

castelfranco, baby romaine, caperberries, parmesan, croutons

TRUMPET MUSHROOM CARPACCIO (v)

fennel barigoule, hazelnut, parmesan

SALMON TARTARE*

ginger, salted lemon, scallions, green olives

SMOKED OCTOPUS + \$8

broccoli rabe salsa verde, white bean puree

MAIN COURSE

CHOICE OF

SESAME CHICKEN SALAD

red + green cabbage, toasted almonds, crispy wontons

CRISPY CHICKEN SANDWICH

honey kale slaw, house pickles, buttermilk

LOCH DUART SALMON*

roasted delicata, apple butter, pomegranate gremolata

STEAK FRITES* + \$12

hanger steak, skinny fries, chimichurri,

DESSERT

CHOICE OF

CHEESECAKE

raspberry, white chocolate

BUTTERSCOTCH BUDINO

salted whipped mascarpone, almond shortbread