



17 SUMMER

Chef's Table

Torta de Aceite

Sweet, Crispy Olive Oil Flatbread Spiced with Anise, Young Manchego

Eggs in Purgatory

Poached Duck Egg in Spicy Tomato Sauce, Demi Baguette

Beet Citrus Salad

Baby Beets, Citrus, Shaved Fennel

Rabbit Sugo with Pappardelle

Braised Rabbit, Homemade Pappardelle, Carrots, Ricotta Salata

Seared Bass

Pan Seared Sea Bass, Dashi Broth, Buttered Leeks

Aged Rib Eye Steak

28 Day Dry Aged, Pommes Frites

Blood Orange Meringue Tart

Wine Pairing Provided by Cork Wine & Spirits

**Menu subject to change by direction of Executive Chef Joseph Cuccia*