

Prix Fixe

\$35

First Course - Choice One:

Forest Mushroom Risotto

Mia Mixed Green Salad

Fresh Herbs, Pear Tomato, White Balsamic Dressing

Argula & Beet

Pistachio, Gorgonzola, Raspberry Vingar

Soup Du Jour

Entrée - Choice Of:

House Made Cavatelli Pasta

Pancetta, Fresh Tomato Butter, Ricotta Salada

Roasted Atlantic Salmon

Beluga Lentil, Braised Baby Fennel, Lobster Saffron Sauce

Grilled Free Range Breast of Chicken

Parmesan White Bean Puree, Kale, Crispy Speck Ham, Jus De Poulet

Braised Short Ribs

Creamy Peppered Polenta, Chard Scallions, Merlot Sauce

Dessert - Choice Of:

Butterscotch Budino

Rosemary Streusel

Tahitian Vanilla Crème Brulee

Berry Sorbet

Available Tuesday, Wednesday, Thursday.