



**PLEASE CHOOSE ONE FROM EACH COURSE ~ \$40**

**COURSE 1**

**FILET OF BEEF CARPACCIO**

*Shaved Rosa Maria Cheese | Grilled Artichoke | Arugula | Grain Mustard Vin | Truffle Oil*

**BAKED MONTRACHET GOAT CHEESE**

*Roasted Garlic Tomato Sauce | Chive Oil*

**TUNA TARTARE**

*Red Onion | Basil Aioli | Crispy Capers | Toasted Brioche*

**COURSE 2**

**PAN SEARED DAILY FISH**

*Lemon~Pancetta Cauliflower Risotto | Harissa-Fava Purée | Grilled Broccolini*

**BRAISED PORK SHANK**

*Sage Polenta | Pinot Blistered Tomato | Grilled Asparagus | Balsamic-Fig Jus*

**GRILLED RIBEYE**

*Heirloom Potato & Pork Belly Hash | Haricots Verts |  
Toasted Shallot Bordelaise | Chive & Goat Cheese Butter*

**COURSE 3**

**ROSEMARY~CARAMEL TART**

*Pine Nuts | Vanilla~Raspberry Anglaise | Sea Salt*

**BAKED RICOTTA**

*Orange Blossom Syrup | Cherry Sauce*

**BAKLAVA TERRINE**

*Walnut~Pistachio Baklava | Vanilla Ice Cream | Salted Butter Walnuts | Pistachio Anglaise*



**DELLA COSTA**

**COASTAL MEDITERRANEAN**