



## January 2018 Restaurant Month Menu

*Three courses for \$40 plus tax. Please select one from each course.*

### **FIRST COURSE**

#### **Angus Carpaccio**

Beef carpaccio with capers, Dijon aioli, parmesan shavings, and arugula

#### **Classic Caesar**

Hearts of romaine, garlic croutons, house Caesar dressing, parmesan

#### **French Onion Soup**

Classic recipe with gruyere crostino

### **SECOND COURSE**

#### **Tortelli di Funghi**

House made large spinach and ricotta filled ravioli in a creamy porcini mushroom sauce

#### **Veal Osso Buco**

Braised petite veal shanks in vegetable gremolata served with mashed potatoes

#### **Salmon Piccata**

New Zealand King salmon with capers, lemons, and white wine sauce

### **THIRD COURSE**

#### **Tiramisu**

Traditional Italian cake of lady finger cookies, mascarpone, espresso

#### **Crème Brulee**

Vanilla custard with a caramelized shell