



## Dining Week

### First Course

Choice of

House Made Bacon Arancini  
Farro risotto, smoked aioli, paprika

Or

Beet Anglaise <sup>veg, GF</sup>  
Balsamic, kale pesto, olive oil powder

### Second Course

Choice of

Grindstone Farms Pork Chop <sup>GF</sup>  
Black garlic, forbidden rice, wilted kale, pomegranate gastrique

Or

Long Island Monk Fish\* <sup>GF</sup>  
Black garlic, forbidden rice, wilted kale, pomegranate gastrique

### Third Course

Choice of

Bourbon Pecan Panna Cotta  
Salted caramel, shortbread tuile, pecan praline

Or

Dark Chocolate Brownie <sup>v, GF</sup>  
Red wine, mango, chocolate

\*Can Substitute mushroom ragout for Monk Fish for a vegan option\*  
Please inform is of any and all food allergies. Consuming raw or undercooked eggs, seafood, or meat does increase your risk of food born illness.