

FIRST COURSE

PANZANELLA BRUSCHETTA
Celery Seed Oil, White Anchovy

ORGANIC GREENS SALAD
*Watermelon Radish, Pickled Onions, Vermont Goat
Cheese*

HOUSE-MADE MOZZARELLA
Black Mission Figs, Basil, Lemon Vinaigrette

SECOND COURSE

GRILLED SWORDFISH
*Cici Beans, San Marzano Tomato, Red Onion,
Sopressata*

HOUSE-MADE TAGLIATELLE
*Chanterelle Mushroom Confit, Pancetta, Spinach,
Pinenuts*

PAINTED HILLS STRIPLOIN
*Fingerling Potatoes, French Beans, Shallots, Bacon
Vinaigrette*

THIRD COURSE

LEMON PANNA COTTA
Georgia Blueberries

CHOCOLATE TRUFFLE CAKE
Chocolate Ice Cream, Cinnamon Chantilly

SORBET
Shortbread Cookies

\$25/person (not included tax & gratuity)

TRACEY BLOOM
CHEF DE CUISINE