

Restaurant Week

\$45 PRE-FIX



APPETIZER

Filet Mignon Meatballs Tender Bites, Spicy Pink Vodka Sauce, Aged Parmesan

Truffle Whipped Ricotta Honey, Walnuts, Herbs, Toasted Focaccia

Calamari Buttermilk Battered, Panko, Pepperoncini, Drizzle Zesty Thai Aioli

B.I.B Salad Mixed Greens, Roasted Beets, Fresh Orange, Pistachio, Feta Cheese
Homemade Blood Orange Vinaigrette

Soup Creamy Tomato Bisque, Homemade Herb Croutons, Drizzle of Herb Oil

MAIN COURSE

Stuffed Chicken Chicken Breast, Four Cheeses, Spinach & Tomato Mix, Wrapped
In Crispy Bacon, Cilantro Lime Rice, Chimichurri Sauce. (GF)

Pork Shank Osso Buco Slow Braised Fall Of The Bone, Served over a Mushroom
and Caramelized Onion Risotto, Natural Au Jus. (GF)

Branzino Pan Seared, Over Five Grain Mix, Herb Roasted Purple Sweet Potatoes
Complimented By a French Beurre Blanc Sauce.

Molto Braised Cavatappi Pasta, Premium Pulled Short Rib Ragout, Aged Parmesan.

DESSERT

Coconut Tres Leches

Sponge Cake soaked in a blend of milks topped with toasted coconut flakes.

Salted Caramel Gelato (GF)

Rice Brûlée Creamy rice pudding topped with a crisp caramelized sugar top. (GF)

COFFEE & TEA