



Restaurant Week

29.⁹⁵

First Course

Choice of:

Seasonal Soup

Local Jersey Burrata

Yarnick Farm blistered heirloom cherry tomatoes, grilled filone, basil pesto, aged balsamic

Second Course

Choice of:

Chili Glazed Faroe Island Salmon

roasted cauliflower, fregola sarda and golden raisin salad, saffron emulsion

LoRé Campanelle Pasta

zucchini, cipolini onions & Thumbelina carrots, tuscan kale pesto

Grilled Chicken Pita

hummus, avocado, red onion, tomato, cucumber, red pepper vinaigrette, green salad

Third Course

Creme Brulee