

Specials

May 3 – 6

Soup

Spring Vegetable & Split Pea \$10

Zucchini & Squash – Diced Tomato – Smoked Paprika – Crispy Pita “Croutons.”

Appetizer

Seared Day Boat Diver Scallops \$18

*Roasted Pepper – Cannellini Bean Puree – Tomato Jam – Pistachio
Rosemary Pesto.*

Entrees

Pan Crisped Local Black Sea Bass \$34

*Roasted Fennel Puree – Corn & Fava Bean Succotash – Manila Clams
Bouillabaisse Broth.*

Lamb Osso Buco \$31

Slow Braised Lamb Shank – Red Wine – Vegetables – Creamy Risotto Milanese.

Dessert

Chocolate Trifle \$12

*Dark, White and Milk Chocolate Layered Mousse – Orange Zest
Whisky Anglaise – Edible Flowers.*