First Course
Cheesemonger selection of Cheese and Charcuterie with Seasonal Accoutrement

Second Course
Choice Of:
Venison Bolognese
   Imported fusilli pasta served over a slow-cooked Bolognese of venison, veal, pancetta San Marzano tomatoes, cream, white wine, mirepoix, garlic, and sage. Finished with grated Parmigiano Reggiano

Spring Vegetable Primavera (vegetarian)
   Imported fusilli pasta served over a sauté of seasonal vegetables, san Marzano tomatoes, crema, white wine, garlic, and sage. finished with grated Parmigiano Reggiano.

Third Course
Patsavoura
   Phyllo Dough Baked in Custard then Topped with Cherries in Syrup

$39 plus tax and gratuity

Consider pairing with this Stoli Cocktail

My Blue Heaven
Blueberry Sangria

4 oz Ibizkus White
1 oz Stoli Blue
1 oz Blueberry puree
1/2 oz simple
3 shakes ginger thyme bitters
Splash soda

(Cocktail not included in prix fixe)