FIRST COURSE

Crispy Pork Belly
Charred Cabbage, Tamarind Glaze

* Smoked Zucchini (V*)
Sumac, Pine Nuts, Fried Bread

SECOND COURSE

Winter Salad (V*)
Radicchio, Farro, Kohlrabi, Pickled Grapes, Walnuts

THIRD COURSE

Hanger Steak
Shiitake Mushrooms, Roasted Baby Carrots, Au Poivre Sauce

* Seared Scallops
Farro, Brown Butter, Tarragon

* Fresh Cavatelli Pasta (V*)
Smoked Root Vegetables, Shiitake Mushrooms, Pistachios

FOURTH COURSE

Chocolate Fudge
Peppered Strawberries, Meringue

* Bread Pudding (V*)
Whiskey Apples, Tamarind Chutney

$65 Per Person exclusive of taxes and a 22% service charge on all tables