

..... 3 COURSES | \$60

FULL TABLE PARTICIPATION REQUIRED | NO SUBSTITUTIONS PLEASE



1st COURSE
CHOICE OF

STONE FRUIT SALAD
STRACCIATELLA, BASIL, AGED BALSAMIC

MARINATED HOMESTEAD ZUCCHINI
HAZELNUT, MINT, HOUSE RICOTTA

GRILLED OCTOPUS
PEPERONATA, ORANGE, CELERY

2nd COURSE
CHOICE OF

SUMMER CORN RIGATONI
ALEPPO, PECORINO ROMANO

FLORIDA GROUPER PICCATA
CAPERS, GARLIC, ROASTED VEGETABLES

BRAISED IBERICO PORK
CANNELLINI BEANS, FARM GREENS

3rd COURSE
CHOICE OF

MANGO LASSI SEMIFREDDO
OAT & COCONUT LACE COOKIE, LOCAL MANGO

LEMON MERINGUE CAKE
GENOISE CAKE, LEMON CURD, ITALIAN MERINGUE

BONET PIEMONTESE
CHOCOLATE FLAN, AMARETTI COOKIE, CHANTILLY

