



\$125 Chef's menu

ANTIPASTI

A selection of two seasonal cold items



PRIMI

Two platters, served a la Famiglia
(add truffles - market price)



PECHE

Fresh sustainable catch, with seasonal accompaniment
(add Nova Scotia Lobster or Pacific Dungeness Crab – market price)



CARNE

Ethically raised, seasonal meat dishes
Let us know what you prefer; lamb, pork, venison, rabbit, goat or beef.



FORMAGGIO

A selection of curated local and global cheeses with seasonal fruit
house-made preserves and sourdough crisps



DOLCI

Rich Chocolate Budino
White Chocolate-Pistachio Semifreddo
Piccoli Dolci

A minimum of 48 hours is required for the Chef's Menu.

**Upon your request, our sommelier can assist with wine selections
to best compliment your menu choices.**