



DINE-ABOUT MENU

3 COURSES \$40

**butternut squash soup
or
heirloom tomato salad with
burrata
and housemade croutons**

**braised lamb shank
rosemary gorgonzola
polenta
seasonal vegetable**

**or
seafood stew
shrimp, scallops,
salmon, mussels
tomato broth,
basil pesto crouton**

dessert choice of:

**seasonal fruit crisp
or
profiterole with
vanilla gelato,
chocolate sauce**