

Dinner Specials June 8th - 14th 2018

Soup

Zesty Italian Vegetable Soup (Jerzon)

Chick Peas – Black Beans – Broccoli Rabe – Elbow Macaroni – Sun-Dried Tomato-Arugula Romeso.

Appetizer

Charred Steak Tartare Tuscan Style (Chef & Marina)

Warm Truffle Butter – Meyer Lemon Aioli – Crispy Caper Berries – Mustard Seed Caviar – House-Made Crostini.

Entrées

Pan Crisped Long Island Duck Breast (Jerzon & Chef)

Sweet Tuscan Chili Glazed - Sautéed Red Chard – Fava Bean Puree – Georgia Peach & Cherry Mostarda.

Crisp Soft Shell Crabs (Jerzon & Willy)

*Grilled Pineapple – Roma Tomatoes – Mango-Jicama & Pea Shoot “Salad” – Coconut-Lime Vinaigrette
Toasted Coconut.*

Dessert

Chocolate-Strawberry & Banana “Shortcake”

*House-Made Pound Cake – Chocolate Mousse - Banana Pudding – Fresh Strawberries – Whipped Cream
White Chocolate “Chards”.*