

Weekly Specials

Soup

Butternut Squash Soup \$9

Toasted Coconut – Ground Nutmeg – Wildflower Honey.

Appetizer

Pumpkin Sage Ravioli \$13

Roasted Pistachios – Butter Cognac Sauce – Fresh Sage.

Entrees

Fresh Linguine w/ Lobster & Crab \$33

*Main Lobster Meat – Blue Fin Crab – Oven Roasted Tomato
White Truffle Oil.*

Lamb Osso Buco \$29

*Slow Braised Lamb Shank – Red Wine – Vegetables
Creamy Risotto Milanese.*

Dessert

Southern Pecan Pie \$10

*Salted Caramel Gelato – Whipped Cream Frosting
Caramel Sauce – Fresh Mint.*