



Offered August 1st - September 2nd

\$39

APPETIZERS

choice of

HEIRLOOM TOMATO & BURRATA SALAD

lemon-basil evoo, grilled paesano bread

LITTLE GEM CAESAR SALAD

caesar dressing, parmesan cheese, croutons

GOAT CHEESE BEIGNET

goat cheese, honey, cracked pepper

ENTRÉES

choice of

CHICKEN FRANCESE

garlicky baby spinach, lemon sage butter sauce

LOBSTER GRILLED CHEESE

tarragon buttered lobster tail, buttery robiola, fontina, truffle parmesan fries

HERB ROASTED SALMON

roasted asparagus, brussels sprouts, lemon butter

DESSERT

choice of

MOLTEN CHOCOLATE CAKE

vanilla whipped cream, raspberry sauce

TIRAMISU

chocolate shavings, leghorn sauce

CRÈME BRÛLÉE

vanilla bean custard

\$55

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choice of

HEIRLOOM TOMATO & BURRATA SALAD

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LITTLE GEM CAESAR SALAD

caesar dressing, parmesan cheese, croutons

GOAT CHEESE BEIGNET

goat cheese, honey, cracked pepper

ENTRÉES

choice of

CAST IRON SEARED SCALLOPS

spinach parmesan risotto, heirloom tomato butter sauce

PARMESAN CRUSTED ALASKAN HALIBUT PICCATA

lump crab, baby spinach, sweet corn risotto

ALLEN BROTHERS PRIME NY STRIP

cast iron seared, truffle potato gratin asparagus, gorgonzola, fresh thyme butter

DESSERT

 $choice\ of$

MOLTEN CHOCOLATE CAKE

vanilla whipped cream, raspberry sauce

TIRAMISU

chocolate shavings, leghorn sauce

CRÈME BRÛLÉE

vanilla bean custard

WINE PAIRING + \$25

two - 40z. pours

CAKEBREAD SAUVIGNON BLANC 2023
CAYMUS CABERNET SAUVIGNON 2022