



Pre-Fixe \$155/pp

**APPETIZER**

**Chilled Jumbo Prawn Cocktail** horseradish cream, jalapeno cream, cocktail sauce

**INSALATA** (choice of)

**Caprese** (v) heirloom tomatoes, cherry tomatoes, roasted tomato pearls, balsamic pearls, Morsey Farms burrata, GV Farms greens pesto

**Strawberry Kale** (v) ricotta salata, toasted almonds, avocado, pickled red onions, strawberry chianti vinaigrette

**ENTRÉE** (choice of)

**Tortellini alla Primavera** (v) GV Farms greens infused tortellini, fresh ricotta, seasonal farm vegetables, ricotta salata

**Ravioli d’Aragosta con Tinta Nera** Veneto style squid ink ravioli filled with lobster, burrata, roasted tomatoes, fresno chiles, crostacio crema, GV Farms hers, Tsar Nicolai White Sturgeon Caviar

**Pollo Bella Vista** grilled free range chicken thighs, eggplant milanese, ricotta cheese, GV Farms basil pesto, watercress, marinated roasted tomatoes

**American Kobe N.Y. Strip** Snake River Farms Idaho midolla sauce, porcini, GV Farms herb rub, cognac green peppercorn sauce

**New Zealand Rack of Lamb** GV Farms citrus herb salsa, GV Farms harvest vegetables

**DOLCE** (choice of)

**Chef’s Daily Selection**

*Substitutions may need to be made depending on availability. Consuming raw or undercooked meat, poultry seafood, shellfish, or eggs may cause food borne illness, especially if you have certain medical conditions. We pride ourselves on offering our guests only the freshest seasonal ingredients from our farm. Cage free eggs, grass fed beef and the blessings from our gardens to your plates – Buon Appetito! 22% service charge will be added to all parties of 10 or more*