

THE TERRACE AND OUTDOOR GARDENS

SUMMER RESTAURANT WEEK

Lunch, 30 per person

FIRST COURSE

choice of

TRUMPET MUSHROOM CARPACCIO (v)
fennel barigoule, hazelnuts, parmesan

EMPIRE CAESAR SALAD
castelfranco, baby romaine, caperberries
parmesan, croutons

CALAMARI TEMPURA
porcini powder, tomato aioli

SPANISH OCTOPUS +7
smoked onion favetta, chard bomb

MAIN COURSE

choice of

HEARTY CARROT BOLOGNESE (v)
whole wheat lumache
braised mushrooms & walnuts

GRILLED DORADE
white asparagus, spring grains, caper vinaigrette

SKIRT STEAK FRITES +5
calabrian chimichurri*

DESSERT

*choice of
supplemental +10*

CHOCOLATE BUDINO
salted caramel, cocoa nib tuile

LEMON TORTA CAPRESE
polenta chips, lemon ginger curd, toasted meringue