

THIS EVENING'S MENU

COOKERY IS NOT CHEMISTRY. IT IS AN ART. IT REQUIRES INSTINCT AND TASTE RATHER THAN EXACT MEASUREMENTS. — MARCEL BOULESTIN

 CHEF'S RECOMMENDATION

 GLUTEN FREE  VEGETARIAN  NO SUGAR ADDED  LACTOSE FREE



APPETIZERS

  **CAPRESE**
  VINE RIPE TOMATOES LAYERED WITH BUFFALO MOZZARELLA, BASIL AND ARUGULA; DRIZZLED WITH EXTRA VIRGIN OLIVE OIL AND BALSAMIC VINAIGRETTE





  **DUCK TERRINE** 
  WITH PISTACHIO, PICKLED VEGETABLES, APRICOT CHUTNEY AND TOASTED SOURDOUGH

SOUPS & SALADS

  **PASTA FAGIOLI SOUP**
 WITH PANCETTA, THYME AND CANNELLINI BEANS

  **CREAMY BUTTERNUT SQUASH SOUP**
 WITH CARAMELIZED APPLE AND WALNUTS

  **THE WEDGE SALAD**
 WITH ICEBERG LETTUCE, BLUE CHEESE DRESSING, TOMATOES, EGGS, BACON AND CHIVES

  **ROASTED BEET AND CITRUS SALAD** 
 WITH TOASTED PISTACHIO, RICOTTA AND MINT
OUR HOMEMADE DRESSINGS TONIGHT ARE:
BLUE CHEESE, WHITE BALSAMIC AND CELEBRITY

ENTRÉES

  **RIGATONI BOSCAIOLA**
 WITH PROSCIUTTO, BUTTON MUSHROOMS, PEAS AND ARUGULA; TOSSED IN PINOT GRIGIO CREAM SAUCE AND GARNISHED WITH PECORINO CHEESE

  **SEARED BRANZINO** 
 WITH PARSNIP PURÉE, LENTILS, SPINACH AND POMEGRANATE

  **TURKEY PARMESAN**
 WITH SPAGHETTI AND MARINARA SAUCE

  **SLOW BRAISED LAMB WRAPPED IN PHYLLO** 
 POTATO PUREE, ROASTED ROOT VEGETABLES

  **BRAISED BEEF CHEEKS**
 CELERY ROOT PUREE, ROASTED PARSNIPS BROCCOLI RABE

   **TOASTED ISRAELI COUSCOUS CAKE**
 WITH ASPARAGUS SPEARS, CHERRY TOMATOES, ZUCCHINI RIBBONS AND BALSAMIC VINAIGRETTE

SOMMELIER RECOMMENDS

BY THE BOTTLE

WHITE: ELK COVE, PINOT GRIS, WILLAMETTE VALLEY, OREGON
RED: LUIGI TACCHINO, DOLCETTO D'OVADA, PIEDMONT

BY THE GLASS

WHITE: CELEBRITY CRUISES, CHARDONNAY, "CELLAR MASTER"
RED: NOZZOLE, CHIANTI CLASSICO, "VILLA DI NOZZOLE", TUSCANY