



PRIX FIXE MENU

create your 3-course menu for \$49

APPETIZER

Albacore Crudo | grapefruit, celeriac remoulade, verjus emulsion

Squash Panzanella | honey nut squash, crispy chèvre torn focaccia, seed mix

Chicken Liver Mousse | brioche, candied walnuts, Cara Cara orange

MAIN

Sole Piccata | brown butter, capers, olives, cauliflower

Braised Pork Cheeks | whipped potatoes, Klippers carrots, salsa verde

Tagliatelle | mushroom ragu, Reggiano, pangrattato

DESSERT

Deep Fried Bread Pudding | crème Anglaise

Maxine's Moon Pie | brown butter snickerdoodle, caramel, dark chocolate

WINE RECOMENDATIONS

Di Lenardo Sauvignon Blanc Venezia-Giulia IGT IT | 68

Château du Hureau 'Tuffe' Cabernet Franc Saumur-Champigny FR | 73