

January 10 – 19, 2025 Enjoy a 3-course meal. \$45/per person.

COURSE 1

choose one

Pumpkin Leek Soup

A velvety blend of roasted pumpkin and tender leeks. Infused with a hint of nutmeg and a touch of cream

Caesar Salad

Crisp Romaine with house made Caesar dressing. Topped with a parmesan crisp and croutons.

COURSE 2

choose one

Succulent Lamb

Lamb encrusted with a delicate pistachio crust, offering a delightful crunch and savory contrast. Paired with a silky pumpkin purée, lightly seasoned with aromatic spices.

Garlic Pesto Gnocchi

Fluffy pillows of gnocchi are tossed in a garlic-infused house-made pesto sauce with sautéed mushrooms. Garnished with a sprinkle of parmesan and a touch of fresh basil and sun dried tomatoes.

COURSE 3

choose one

Apple Empanada

Flaky pastry filled with apple-caramel filling, dusted with cinnamon sugar. Served with a scoop of vanilla icecream.

Chocolate Empanada

Flaky pastry filled with chocolate ganache filling, dusted with cinnamon sugar. Served with a scoop of vanilla icecream.

