

**1st course, choice of:**

- Smoked Trout Rilette with marinated beets & seaweed brioche
- Chili Roasted Oysters with fermented chilis, breadcrumbs, lemon
- Pears & Burrata with Asian and Seckel pears, pumpkin seeds, balsamic

**2nd course, choice of:**

- Braised Beef with potato pave, root vegetables, white mole, beef jus
- Calabrian Hot Chicken with caesar salad & anchovy
- Mafaldine alla Vodka with Chesapeake crab
- Honeynut Squash Cappelletti with amaretti & balsamic

**3rd course, choice of:**

- Citrus Pavlova with lime chantilly, grapefruit curd, marinated oranges
- Chocolate Cremeux with vanilla ice cream & caramel cream

**Cocktails:**

Feeling Peachy \$14: Tres Generacions Plata, peach, orange, lime

Motorcycle Blues \$15: Makers Mark 46, armagnac, honey, lemon