



◆ SECOND COURSE ◆

Crispy Skin Branzino

European sea bass | toasted romesco sauce | watercress | grilled lemon | roasted cauliflower

Hibiscus & Seared Maine Scallop

U10 scallop | white polenta | hibiscus puree | crispy leeks | amaranth | charred wood oil

Mister Robinson's Meatloaf

slow cooked | wrapped in prosciutto | crispy phyllo | whisky soaked cherries | evoo mashed |
grilled broccolini | Pilsner molasses glaze

Land & Sea +20

half lobster tail | veal tenderloin | purple cauliflower puree | wilted spinach | pinot noir & brown butter sauce

Pork Loin & Potatoes

pounded thin & breaded | mustard seed | warm potato salad | pickled onion | fresh parsley | grilled lemon

Mint & Pimento Lamb Chops +12

cinnamon pimento rubbed New Zealand lamb | golden potato mash | black kale | creamy mint-churri

Half "Red" Chicken

annatto marinated free range boneless chicken | grilled squash | grilled scallion | red butter sauce

Black Angus *Steak of your choice | 8oz filet mignon +12 / 14oz New York +12

roasted crimini mushrooms | shishito peppers | roasted marble potatoes | living sorrel | spiced demi-glaze

DSRT Strozzapreti Pasta

lemon | roasted garlic | spinach | baby tomato | cauliflower | white wine & butter sauce |
parmesan crisp | fresh herb mix | **Your choice** of chicken or shrimp

◆ A LA CARTE SIDES ◆

Roasted Vegetable Medley \$10
squash | mushroom | cauliflower

Fire Kissed Broccolini \$10
*sweet chili | open flame grilled broccolini |
toasted almonds | goat cheese*

Golden Potato Mash \$10

◆ THIRD COURSE ◆

Strawberry Champagne Pannacotta

creamy pomegranate pannacotta | soft short cake | pom seeds | citrus leaf | pop candy

Hazelnut Praline Gateau

chocolate mousse | hazelnut praline crunch |
chocolate chiffon cake

Gelato or Sorbet

locally sourced | handmade by La Dolce Piccola