



**New South Culinary Week
\$35 Prix Fixe Dinner Menu**

Homemade Focaccia Bread

For the table

First Course

Choice Of:

Caesar Salad

Kale, baby romaine, shaved grana Padano, tempura anchovy and brioche croutons

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Petite Burrata Salad

Heirloom tomatoes, basil, Tuscan olive oil and sea salt

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Bruschetta

Toasted ciabatta topped with extra virgin olive oil, garlic and fresh tomatoes

Second Course

Choice Of:

Risotto con Gamberi e Porcini

Porcini mushrooms, shrimp, and crispy pancetta

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Salmone Capperi E Limone

Pan seared Scottish salmon, sautéed spinach, asparagus and lemon caper sauce

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Homemade Lasagna

Bolognese, béchamel, wild mushrooms, ham and parmigiana

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Eggplant Parmigiana

With provolone, basil oil and parmigiana sauce with linguine Pomodoro

Third Course

Choice of:

Nutella Cheesecake

With brandied cherries

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Tiramisu

Layers of mascarpone mousse with espresso soaked ladyfingers

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Creme Brulee

Vanilla Custard with caramelized sugar and fresh berries