Specials

Choice of Starters

Potato Gnocchi with Pesto, Tomatoes and Shimeji Mushrooms

Goat Cheese Panna Cotta with Burgundy Wine Fig and Roasted Beets, Frisée with White Balsamic Vinaigrette, Tomato, Orange Filet, Pea Shoots, Radish and Beet Foam and Gel

Choice of Entrée:

Fettucine ala Carbonara with House made Pancetta and Brussel Sprouts

$21

“Shinsato Farm” Porchetta Stuffed with Mushroom Duxelles and Feta Cheese served with Dauphinoise Potato, Sautéed Spinach, Roasted Peppers and Sauce Robert

$23

Sautéed Garlic Kauai Shrimp with Polenta Gratin, Spicy Puttanesca Sauce, Sugar Snap Peas, Caper Berry, Green Olive Tapenade, Arugula Oil, Balsamic Reduction

$25