

SUNDAY PRE-FIXE MENU—\$30

~First Course (Choose 1)~

Crispy Goat Cheese—pear ceviche, aged balsamic, arugula, spiced walnuts, and crostinis

Soup—Ask your server for today's selection

Seasonal Field Greens—cherry tomatoes, watermelon radish, olive croutons, white balsamic, mustard-herb vinaigrette

Soba Noodle Wraps—shaved apple and fennel confit, chipotle aioli, fried shitake mushrooms, cilantro mint vinaigrette, bibb lettuce cups

~Second Course (Choose 1)~

Peppercorn Seared Ahi Tuna Crudo—wasabi-edamame puree, fried baby bok choy, watercress-sprout salad, spicy mango sauce

Cin-Cin Deluxe Diner Sliders with Fries—premium natural, grass-fed beef on silver dollar rolls, grilled onions, chow-chow, cheddar fondue, chipotle aioli

Herb-Marinated Lamb Chops—chimichurri, sautéed spinach, crispy fingerling potatoes

Crispy Natural Free-Range 'Rocky Jr.' Chicken—wild mushrooms, israeli cous cous, crème fraiche, poppy seeds, arugula

~Third Course (Choose 1)~

Gelato: Tahitian Vanilla, White Pistachio, Vahlrona Chocolate, Strawberry

Sorbetto: Raspberry, Blood Orange, Coconut

FROM THE STOVE

SMALL PLATES



18% gratuity added to parties of 6 or more
corkage fee... 20/btl, 45/magnum

Vegetarian options available. Please inquire.

2/17/09