



DATE NIGHT MENU

3 courses | 35 per person

APPETIZER *choice of*

Beet & Citrus Salad
baby arugula, candied walnut, whipped goat cheese

Butternut Squash Soup
cinnamon crouton, pomegranate seeds, creme fraiche

DB's Pastrami Salmon
potato pancake, cream fraiche caviar

Clothesline Bacon
black pepper maple glazed bacon
(+8 Supplement)

ENTRÉE *choice of*

Chicken
spinach, basil mashed potatoes, chicken jus

Salmon
kale, "farrotto" roasted sweet potatoes, sage butter

Short Rib Cavatelli
short rib, roasted garlic, broccoli rabe, mushrooms

Butternut Squash Raviolis
kale, toasted pepitas, spicy sage brown butter

Surf & Turf*
petit filet mignon, lobster tail, roasted wild mushrooms
(+25 Supplement)



DESSERT *choice of*

 **Chocolate Chip Ice Cream Sliders**
vanilla gelato, candied pistachio, amarena cherries, toasted marshmallow

Market Berries
strawberry hibiscus tea, coconut sorbet

Tiny Dancer (+12 Supplement)
chocolate marquise, chocolate caramel anglaise, candied pistachios, vanilla tuile cookie legs, sweet crispy rice tutu

Cheesecake Lollipops FOR TWO (+14 Supplement)
toffee crunch, cherry pistachio, chocolate tuxedo, bubblegum whipped cream

Price plus tax and gratuity.

All credit card and electronic transactions are subjected to a 3% processing fee.

To avoid this fee, please feel free to pay with cash.