

PEAK SEASON DINNER SERIES

FIGS

Monday, September 30, 2019

1ST COURSE

BRULEED FIG SALAD:

Prosciutto, Arugula, Whipped Goat Cheese, Grape Saba, Toasted Pistachios

2ND COURSE:

RICOTTA AND FIG RAVIOLI:

Brown Butter, Walnut & Sage Sauce, Port Wine Reduction

3RD COURSE:

BALSAMIC & FIG GLAZED PORK BELLY

Lemon Thyme & Farro Risotto, Smoked Figs and Wilted Mustard Greens

DESSERT:

Warm Honey & Rosemary Glazed Fig Crostata:

Mascarpone Gelato

\$ 50