



Restaurant Week

April 26 - May 9

CHARCUTERIE BOARD

MEAT & CHEESE BOARD • \$34

Sweet Coppa, Pistachio Mortadella, Olympia Provisions pistachio and lemon zest salami, Country Creamery Cutlass, 18 month aged Comte, Ossau Iraty & accoutrements

TAPAS

GRILLED HANGER STEAK • \$24

grilled hanger steak with smoked herb gremolata & crispy garlic

SMOKED FISH DIP • \$15

Smoked salmon fish dip served with crispy crostini, cornichons, and guindilla peppers

SEARED SCALLOPS • \$MKT

Bacon demi glace & fried shallot

STUFFED SHRIMP • \$30

Broiled shrimp stuffed with crab imperial

N.Y. STRIP • \$52

over heirloom tomato salad with basil aioli

LARGE PLATE

THE 1988 SPECIAL • \$45

Cesar salad, chicken parmigiana, canoli



paired with a glass from our featured wine list • \$52



Restaurant Week Wines

FABRE · \$9/34

Rosé, Côtes de Provence, France

TRUTH BE TOLD · \$3/30

Sauvignon Blanc, Columbia Valley, WA

ZENATO · \$8/30

Pinot Grigio, Venezia, Italy

RUFFINO · \$11/40

Moscato d'Asti, Asti, Italy

ESSENCE · \$9/34

Riesling, Mosel, Germany

VAL DE ROIS · \$10/38

Côtes Du Rhône Blanc, Rhône Valley, France

M.A.N. FAMILY · \$9/34

Chenin Blanc, Cape Coast, South Africa

MARTIN CODAX · \$10/38

Albariño, Rias Baixas, Spain

HOBNOB · \$7/26

Pinot Noir, France

TASSAJARA · \$7/26

Pinot Noir, Monterey, CA

SELLA ANTICA · \$9/34

Antico Rosso, Italy

YULUMBA · \$11/40

Shiraz, Australia

SCARPETTA · \$7

Lambrusco, Italy

