

AMALFI

APPETIZER

PUMPKIN + ROASTED GARLIC SOUP
rosemary crouton

BABY ROMAINE SALAD
Parmesan Vinaigrette

PASTA

PENNE ARRABBIATA
tomato + fresh basil | chills

MAIN

BRAISED SHORT RIB
chianti + rosemary | garlic mashed potato

STEELHEAD FILET
sicilian capers | tarragon + citrus broth
roasted vegetable "Sciafata"

DESSERT

DARK CHOCOLATE TORTINO
raspberry + vanilla coulis

HOUSE MADE SORBETTO
almond financier

\$64 + taxes and gratuities

MAREMMA

APPETIZER

ELK TONNATO
cold roasted Elk loin | "tonnato style"

WINTER CAPRESE
Bufala Mozzarella | dried tomato
arugula pesto

PASTA

WILD MUSHROOM RISOTTO

MAIN

LAMB SHANK "OSSOBUCCO STYLE"
potato puree

BC SABLEFISH
Grappa orange marinade
vegetable medley

DESSERT

LEMON TART

HOUSE MADE SORBET

\$72 + taxes and gratuities

MONTALCINO

APPETIZER

ANTIPASTO MISTO
assorted grilled + cold appetizers
meats | seafood | vegetables

PASTA

RICOTTA GNOCCHI
parmesan + taleggio fonduta | fried sage

MAIN

ARCTIC CHAR
BC side striped Prawn | Olive oil zabaglione

BEEF TENDERLOIN FILET
Chianti | Potato purée
White truffle butter

ROASTED RACK OF LAMB
Tuscan style roasted Potato + pancetta

DESSERT

GRAND MARNIER CREME BRÛLÉE

HOUSE MADE GELATO | Sorbetto

\$89 + taxes and gratuities