

Vinifera

Restaurant Week Dinner Menu

First Course

Choice of One

Grilled Marinated Squid

Spiced Tomato Broth & Patio Herbs

Tuna Tartar

Lemon Oil, Toasted Pine Nuts and Thai Chili

Mediterranean Salad

Prociutto di Parma, Marinated Olives, Coupole Goat Cheese and Oregano Vinaigrette

Second Course

Choice of One

Pan Seared Veal Loin

Citrus Wine Glaze Fennel, Frisse Salad, Purple Potatoes and Heirloom Tomato

Vinifera Paella

Shrimp, Scallops, Mussels, Chorizo, Chicken Served with Saffron Risotto

Goat Cheese Ravioli

Pomorodini Sauce, Topped with Lime Crème Fresh and Patio Herbs

Third Course

Choice of One

Raspberry Crème Brulee

Chocolate Lava Cake

Sauternes Infused Apple Crisp

with Homemade Granola Topping and Dulce de Leche Ice Cream

\$35.09

(Does not include beverage, tax & gratuity)