

LA CARNE

Duck Breast \$52

Roasted duck with amarena cherry gastrique, cauliflower purée, glazed carrots.

Braised Beef Short Rib \$55

Slow-braised short rib in red wine, served with mashed potatoes and beef reduction.

Half Rack Lamb \$65

Pistachio and Dijon crusted rack of lamb with summer greens, red wine reduction, and mushroom.

Striploin (35 Day Aged) \$65

Ten ounce striploin with rapini and king oyster mushrooms.

Porterhouse (40 oz) \$175

Grilled porterhouse steak with duck fat roasted potatoes and asparagus.

Veal Chop Milanese \$58

Breaded veal chop, arugula salad, shaved Parmigiano, and cherry tomatoes.