



A CELEBRATION OF WHOLE LAMB

MAY 19-23

Four-course tasting menu offered in addition to the daily dinner menu.

\$65 per person

LAMB LOIN

*brined, hot smoked & served chilled, Calabrian chile aioli,
Kalamata olives, fritelle*

LAMB'S LETTUCE

*whipped ricotta, shaved red cabbage, roasted mini sweet peppers,
cucumbers, pistachios, limoncello vinaigrette*

LAMB SAUSAGE

pappardelle pasta, char-grilled broccolini, ceci beans, basil pesto

LEG OF LAMB

*herb-crusted, oven-roasted & shaved, golden potatoes with rosemary & black pepper, roasted
grape & cherry tomatoes, brodo*