



RESTAURANT WEEK MENU
thirty-five per person | choice of appetizer and main

APPETIZER

ROASTED ACORN SQUASH SOUP

Roasted Squash | Pepitas | Blood Orange | Agrumato

TRIO OF ORANGE COUNTY BRUSCHETTA

Quince | Manchego | Wild Arugula | Marcona Almond | Heirloom Tomato Buffalo Mozzarella
Lemon Vincotto Crispy Pancetta Eggplant | Charred Caviar | Confit Tomato

MAINS

CHICKEN BREAST SALTIMBOCCA

Prosciutto Wrapped Chicken Breast | Sunchoke Puree Black Pepper Fettuccini
Meyer Lemon Caper Jus

WILD MUSHROOM & RICOTTA RAVIOLI

Sweet Pea Foam | Toasted Pine Nuts | Lemon Truffle Butter

DESSERT

TIRAMISU

Illanka Glace | Salted Caramel