



Specials for April 13th

Small Plate

Asparagus Milanese with Saffron Aioli. \$12

Soup

Caldo Verde Soup with Portuguese Linguica and Kale, topped with Rye Croutons and Manchego Cheese. \$13

Pasta

Handmade Garganelli with Crispy Braised Pork Belly, Cream, Parmesan Reggiano and English Pea Puree. \$19

Large Plate

Pan Seared Duck Breast, Sauteed Swiss Chard with Garlic and Chili Flakes, Fondant Potato and Hillcrest Farms Rhubarb Gastrique. \$30

Desserts \$7

Hillcrest Farms Rhubarb Crisp with Vanilla Ice Cream.

Warm Maple Cake with Toasted Pecans and Creme Fraiche.

Ice Cream Sundae with Hot Fudge Sauce, Toasted Almonds, Whipped Cream and a Cherry on Top. (GF)

NOTICE

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may Increase Your Risk of Foodborne Illness. (*) Asterix indicates dishes that can be prepared raw or undercooked