

RESTAURANT WEEK

SPRING 2019



APPETIZERS

Farmhouse Salad: artisan greens, roasted root vegetables, maple balsamic vinaigrette, fried egg, crispy capicola

Harbor Town Sauvignon Blanc | Pilsner | Sugar Shack

Truffled Asparagus Bisque: parmesan crisp, roasted red pepper oil

Benvolio Pinot Grigio | Belgian White | Blood Orange French 75

Grilled Crostini: honey-herbed ricotta, bresaola, smoked strawberry jam, demi salad

Black's Station Malbec | Brown | Barr Hill Gin Martini

The Beekeeper: Barr Hill Gin | Lemongrass & Green Tea Honey | Lemon

ENTREES

Crispy Fried Eggplant: fresh mozzarella, marinated cherry tomatoes, balsamic reduction, jalapeno honey, arugula salad

Angeline Pinot Noir | Lager | Skinny Pomegranate

Squid Ink Tagliatelle: housemade, roasted grape tomatoes, capers, olives, calamari, dry vermouth, butter

Kendall Jackson Chardonnay | Brown | Squid Ink Martini

Northern Italy Braised Beef: Inspired by the piedmont region, served with Barolo wine sauce, smashed celery root, charred broccolini and hazelnut-fig mostarda

Murphy Goode Cabernet | Pale Ale | Barr Hill Tom Cat Cocktail

Ginger Cat: Barr Hill Tom Cat Gin | Honey Crisp Apple | Ginger Honey | Pimms

SWEETS

House Tiramisu: Kilim Coffee, Glazed Donut

Cava | Porter | Kilim in the Kitchen

Freshly Filled Cannoli: meyer lemon, toasted coconut

Kendall Jackson Chardonnay | Belgian White | Aunt Tilly

Sambuca Chocolate Cake (GF)

Angeline Pinot Noir | Stout | Bing Crosby