

# **LOBSTER TUESDAY**

## Minestrone Lobster Soup 10

Served with French Croissant Croutons

#### **Lobster Tonnato 18**

Served with Fennel and Onion Pickle

### Lobster Bolognese 20

Served with Farm Egg and Chicken Sauce

# Lobster Capellini 26

With Ricotta and Dill Reduction

#### Lobster & Beef Cheek Casserole 36

Served with Farm Egg and Chicken Sauce

# **Orange Chocolate Bar 8**

Served with Lemoncello Gelato

## Canapi 9

Pinot Grigio

#### Domaine Fournier, Loire Valley 9

Sauvignon Blanc

#### Bouchard Pere & Fils La Vignee 11

Pinot Noir

# Bouchard Pere & Fils La Vignee 11

Chardonnay

#### Aruma 11

Malbac

Limoncello

THREE COURSES | \$45 PER PERSON

FOUR COURSES | \$65 PER PERSON

SIX COURSES | \$85 PER PERSON