

## \$50 menu

### *\*start\**

artisanal cheese & charcuterie  
*assorted breads & accompaniments*

### *\*choose one\**

wild arugula salad  
*with shaved fennel & parmesan*

roasted beets  
*with gorgonzola dolce & walnuts*

marinated french lentils  
*with mixed greens & vegetable brunoise*

### *\*choosetwo\**

roasted free range chicken breast  
*stuffed with asparagus & taleggio cheese*

seared grass fed flank steak  
*with caramelized shallots*

roasted prawns on rosemary  
*with marinated corn, cipollini onions & wild mushroom compote*

seared wild striped bass  
*with marinated asparagus & aioli*

### *\*chooseone\**

brown's macaroni & cheese

mixed seasonal roasted vegetable platter

roasted corn with cipollini onions and green beans

### *\*finish\**

assorted house made desserts

il labratorio gelato and sorbet

## \$55 menu

### \*start\*

artisanal cheese & charcuterie  
*assorted breads & accompaniments*

### \*choosetwo\*

roasted asparagus and beets  
*with garrotxa cheese*

wild boar sausage  
*with cauliflower puree and sweet peppers*

lump meat crab cakes  
*with tarragon aioli*

arugula salad  
*with shaved fennel, grape tomatoes and parmesan*

### \*choosetwo\*

roasted leg of lamb  
*with heirloom potatoes and leeks*

roasted prawns on rosemary  
*with marinated corn, shallots and grape tomatoes*

seared beef tenderloin  
*with roasted shiitake mushrooms & sweet pepper compote*

seared wild striped bass  
*with marinated asparagus & aioli*

### \*choose one\*

brown's macaroni & cheese

mixed seasonal roasted vegetable platter

roasted corn with cipollini onions and green beans

### \*finish\*

assorted house made desserts

il laboratorio gelato and sorbet

## \$65 menu

### *\*start\**

artisanal cheese & charcuterie  
*assorted breads & accompaniments*

### *\*choosetwo\**

marinated octopus & squid salad  
*with sweet peppers, roasted tomatoes, red potatoes & caperberries*

*candy beets with their own greens & gotes catalones*

*roasted duck sausage with caramelized leeks & thyme*

*roasted asparagus with romesco*

*lump meat crab cakes  
with tarragon aioli*

### *\*choosethree\**

*roasted cornish hens  
crusted with fine herbs*

*roasted grass fed beef tenderloin  
with caramelized pearl onions*

*roasted leg of lamb  
with roasted pepper coulis*

*roasted prawns on rosemary  
with saffron & sweet pepper escabeche*

*seared ahi tuna with roasted tomatoes, shallots, calamata olives & fresh basil*

*seared wild striped bass with sweet corn & asparagus*

*roasted pork tenderloin with cipollini onions, grapes & thyme butter*

### *\*choosetwo\**

*smashed yukon potatoes with extra virgin olive oil*

*roasted peppers & braised leeks*

*mixed roasted carrots with fine herbs*

*brown's potato gratin with piave & gruyere cheese*

*green beans, shitake mushrooms & roasted cipollini onions*

### *\*finish\**

*assorted house made desserts*

*il labratorio gelato and sorbet*