



TAPAS • STEAKHOUSE • LOUNGE

**ALL ABOUT LAMB**  
**\$99 per person**  
**WITH WINES SELECTED BY TONY FOREMAN**  
**TUESDAY, APRIL 7, 2020, 7PM**

**FIRST COURSE**

**Consommé de Cordero**

Lamb Soup, Garbanzo Beans, Winter Vegetables, Sundried Tomato, Smoked Garlic, Mint,

**SECOND COURSE**

**Fugazza**

Green Onions, Capers, Golden Raisins, Pinenuts, Herbs, Calabrese Chili  
Bechamel, Fontina, Lamb Belly

**THIRD COURSE**

**Wood Grilled Lamb Cuts**

*Lamb Chops, Legs, Loin*

Charred Cauliflower, Spicy Pinenut Golden Raisin Sauce  
Roasted Baby Carrots, Thyme 50yr Sherry Vinegar, Goat Cheese  
Smashed Yukon Gold Potato, Olive Tapenade, Housemade Ricotta Cheese  
Mint Chimichurri, Spicy Chimichurri, Rosemary Chimichurri

**SWEET**

**Chef's Selection**