

Via Vite

Restaurant Week 2009

First Course

Warm Boucheron goat cheese, spring mix, raspberry white truffle vinaigrette and pistachios

Or

Creamy gazpacho with salad of yellow squash, zucchini, and plums with Jonah crab in truffle aioli

Second Course

Asparagus and ricotta gnudi with Vermont butter and shavings of Italian black summer truffle

Or

Prime filet of beef caprese, with grilled tomatoes, fresh buffalo mozzarella, crostini and parsley-garlic oil

Or

Seared skate wing over chick pea puree with brown butter sautéed trumpet royale mushrooms and frisee

Third Course

Espresso crème brulee

Or

Cheesecake with house made orange marmalade

Or

The Sgroppino: blended ruby red grapefruit sorbet with grapefruit vodka and Prosecco