



## 3 COURSES - \$45

RUNS JAN 31ST - FEB 6TH.

One selection per guest per course. No modifications or substitutions. Does not include beverages, tax or gratuity.

### — First Course Options —

#### Simple Green “Bibb” Salad

*bibb lettuce, fine herbs, carrot, cucumber, simple vinaigrette*

#### Chef Rob’s Chopped Caesar

*fine cut romaine, pecorino Romano, homemade Caesar dressing*

#### Big Wagyu Meatball

*tomato sauce, warmed ricotta, basil*

#### Chef Rob’s Stuffed Peppers

*house-made fennel sausage, marinara, reggiano*

### — Second Course Options —

#### Chef Rob’s Simple Roasted Salmon

*braised leeks, spinach, tomato and herb, beurre blanc*

#### Crispy Double-cut Organic Chicken

*springer mountain chicken, rosemary, lemon, garlic au jus*

#### JoJo’s Spicy Vodka Rigatoni

*fresh rigatoni pasta, “Carbone Style”*

#### Filet Mignon

*black angus tenderloin house cut to order 6 oz*

#### Choice of:

French Green Beans Almondine

or

Steamed Asparagus with B arnaise

### — Third Course Options —

#### Classic New York Cheesecake

*thick-cut, caramelized sugar*

Housemade Carrot Cake