



2/27 – 3/12

Las Vegas Spring Restaurant week

House Cured Scottish Salmon with Early Spring Vegetables, Lemon, Extra Virgin Olive Oil

Roasted Sea Bass with Garganelli Pasta, Broccoli Puree and Roasted Tomatoes

Red Wine Braised Veal Osso Bucco with Parmesan Polenta, Horseradish and Gremolata

Limoncello Cake with Vanilla Mascarpone Cream and Almond Crunch

\$50.12

Chef: Eduardo Perez