



NORTHERN ITALY

SHARED FOR THE TABLE

CAULIFLOWER CROQUETTE WITH 24-MONTH PROSCIUTTO DI PARMA

(BIRDIE'S FOCACCIA WITH ANCHOVY BAGNA CAUDA \$12)

CABBAGE & EVERCRISP APPLE SOUP WITH CHIVES

ROASTED BEET SALAD WITH WHEAT BERRIES, STRAWBERRIES, ALMONDS & RICOTTA

EGG PAPPARDELLE WITH DUCK RAGÙ

CHOICE OF

COTECHINO WITH LENTILS, FIG MOSTARDA, PARSLEY & FRESH PRESSED OLIVE OIL

OR

'BRASATO AL BAROLO'

BRAISED WAGYU SHORTTRIB WITH POLENTA & TURNIP GREENS

(+\$21 SUPPLEMENT)

(VEGETARIAN OPTION AVAILABLE UPON REQUEST)

CHOICE OF

HAZELNUT SOFT SERVE, CHOCOLATE MAGIC SHELL & MORE HAZELNUTS!

OR

SEMOLINA CUSTARD, SALTED CARAMEL & CHARRED TEXAS GRAPEFRUIT

PRIX-FIXE

\$79 PP