-Italian Night-
Course one Buttermilk brined Calamari / dusted with chick-pea flour / red pepper marinara / Meyer lemon aioli
Course two Zuppa Toscana - classic Italian sausage & kale soup / Epi bread
Course three Blackened Swordfish / soft Polenta / roasted root vegetables / tarragon yogurt sauce
Course four Amaretto Crème Brulee / shattered cashew brittle