

Restaurant Week Dinner Menu (\$45 pp)



Starters (Choose one)

Soup of The Day

Roasted Beet Carpaccio & Goat Cheese Salad

balsamic reduction,
lemon oil, crushed pistachios

Shrimp & Hummus

grilled shrimp, pita bread, diced vegetables

Tuna Tartare

avocado mousse, ponzu, kimchi,
piment d'Espelette

Duck Eggrolls

truffle aioli & peanut dipping sauce

Truffle Mac & Cheese

truffle paste, cheddar cheese,
bread crumbs

Main Courses (choose one)

GF Spaghetti with Eggplant

roasted eggplant, sausage, cherry tomatoes,
chili flakes, goat cheese, tomato ragu

Organic Salmon

succotash, black olives, cherry tomatoes,
asparagus, caper beurre blanc

Braised Short Ribs

mashed potatoes, spinach, cab. sauv reduction

Chicken Piccata

mashed potatoes, haricot- verts,
lemon caper sauce

Seafood Linguini

shrimp, mussels, clams, scallops, lobster, tomato,
brandy sauce

Pan Seared Branzino

golden raisin and cauliflower cous-cous,
asparagus, beurre blanc sauce
grilled shrimp garnish

Desserts (choose one)

Profiterole

Berry Shortcake