



Restaurant Week Dinner

\$42. Winter 2019 | January 21st – February 8th | Monday – Friday & Sunday

Appetizers

Roasted Butternut Squash Soup

granny smith apples | spiced marcona almonds | brioche

Burrata & Eggplant Caponata

grilled bread | pancetta | aged balsamic

Sweet Shrimp & Spicy Salmon*

shiso | cucumber | yuzu red miso sauce

Slow Braised Pork Belly Bao Buns

gochujang | pickled vegetables | aromatics

Entrees

Mushroom Crusted Atlantic Cod*

sweet potato puree | charred leeks | sherry brown butter

Faroe Island Salmon*

chickpea stew | white polenta | escarole

Surf & Turf

roasted hanger steak | seared shrimp* | wasabi whipped potatoes | miso glazed carrots | lotus root

Rigatoni & Braised Short Ribs

burrata | wild mushrooms | watercress | truffle-parmesan

Desserts

Valrhona Milk Chocolate Mousse

oreo cookie crumble | sea salt caramel ice cream

Carrot Cake Cheesecake

orange frozen greek yogurt | candied walnuts

Trio of House Made Sorbets

orange frozen greek yogurt | candied walnuts

Wine

Wine

Daily Sommelier Selection