



Restaurant Week Lunch

\$26 Lunch. Winter 2019 | January 21st – February 8th | Monday – Friday

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

Crispy Atlantic Cod* Sandwich

kosho-avocado aioli | pickled cabbage slaw | sweet potato fries

Faroe Island Salmon*

chickpea stew | white polenta | escarole

Spicy Crispy Chicken Bowl

house made kimchi | sushi rice | avocado | spicy aioli | orange tobiko

Rigatoni & Braised Short Ribs

burrata | wild mushrooms | watercress | truffle-parmesan

Desserts

\$7 supplement

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

seasonal flavors

Wine

Wine

Daily Sommelier Selection