

policy

Four Course

(Three courses plus Dessert or three courses and a optional course)

Restaurant Week Menu

35.11

1st Course

Choose One of the following

Hama-Hama Oysters*
Yuzu-Jalepeno Mignonette

Salt Roasted Path Valley Beets
*Baby Arugula, Pistachio Pesto
Gorgonzola Mousse*

Curried Cauliflower and Mussel Gratin
Parmesan, Lemon, Jalapeno

Crispy Rock Shrimp
*Jicama- Green Mango Slaw, Cilantro
Peanuts, Pad Thai Sauce*

Organic Mixed Greens
*D'anjou Pear, Cherry Glen Chevre
Shaved Red Onion, Walnut-Buttermilk Dressing*

2nd Course

Choose One of the Following

Housemade Duck and Pork Sausages
Three Bean Ragout, Winter Vegetables

Red Curried Lentils
Wilted Pea Shoots, Cauliflower Dumplings

Sautéed Forrest Mushrooms
Crispy Scalloped Potato, Fig Vin Cotto

Sautéed Calamari
*Oyster Mushrooms, Spicy Salt
Parsley Butter*

Sweet Potato Gnocchi
*Caramelized Onions, Cherry Glen Goat Cheese
Spiced Pin Nuts, Brown Butter*

3rd Course

Choose One of the Following

Asian Style Hanger Steak
*Stir Fried Green Beans, Shiitake Mushrooms
Edamame Puree*

Braised and Grilled Short Ribs
Miso-Mustard Glaze, Pickled Veggies

Roasted All-Natural Chicken Breast

Madras Curry Lamb Sliders
Gorgonzola, Mint Pesto

Apple-Chili Glazed Pork Belly
Kim-Chi, Daikon, Scallion Oil

Hawaiian Sunfish

Optional Course

Choose One of the following

6.

Hand Cut French Fries
Garlic, Black Truffle Mayo

Roasted Brussels Sprouts
*Local New Potatoes
Applewood Smoked Bacon*

Asian Style Green Beans
Garlic, Ginger, Sesame

Roasted Red Pepper Hummus
Toasted Pita

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Food Borne Illness, Especially if You Have Certain Medical Conditions
18% Gratuity will be added to all parties of 6 or more

liberty to explore all cultures

Truth in using the best quality ingredients

Love and passion drives the food