



## RESTAURANT WEEK MENU

Dinner: three course price fix for \$42  
Monday, August 18 to Sunday, August 25

### APPETIZERS

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#### Roasted Tomato Soup

*Grilled Shrimp & Shoestring Potatoes*

#### Ahi Poke

*Steamed Basmati Rice with Hijiki Seaweed, Scallions, Carrots, Cilantro, Jalapeño, Sesame Seeds,  
Citrus Soy Sauce*

#### Chopped Salad

*Turnips, Jicama, Beets, Roasted Onions, Carrots, Celery, Green Apples, Fennel, Yellow Peppers,  
Enoki Mushrooms, Mesclun Greens, Quail Egg, Ginger Shallot Vinaigrette*

### MAIN COURSES

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#### Grilled Marinated Pork Chop

*Braised Cabbage, Baby Bok Choy, Ginger Soy Sauce*

#### Fennel Crusted Cod

*Freekeh, Green Lentils, Swiss Chard, Roasted Peppers, Romesco Sauce*

#### Herb Roasted Free Range Chicken Breast

*Cumin & Lemon Glazed Summer Vegetables, Green Tomatillo Sauce*

### DESSERTS

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#### Flourless Chocolate Pistachio Cake

*Strawberry Basil Sauce, Pistachio Ice Cream, Chocolate Tuille*

#### Lemon Mousse Cake

*Blood Orange Sauce, Candied Lemon Slices, Whipped Cream and Almond Tuille*

#### Caramel Coconut Crème Brûlée

*Toasted Coconut, Fresh Raspberries*