



RESTAURANT WEEK MENU  
Dinner: three course price fix for \$42  
Monday, July 23 to Sunday, July 29

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APPETIZERS

Soup of the Day

Shrimp & Calamari Salad

*Lettuce, Tomatoes, Onions, Mushrooms, Rice Noodles, Citrus Sauce*

Chopped Salad

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

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MAIN COURSES

Grilled Hanger Steak

*Wilted Spinach, Ricotta Gnocchi, Truffle Au Jus*

Spice Rubbed Duck Breast\*

*Egg Noodles with Carrots, Zucchini, Scallions,  
Cilantro Kumquat Relish, Tamarind Sauce*

Parmesan Crusted Cod

*Haricot Verts, Confetti Cherry Tomato Relish,  
Mustard Cream Sauce*

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DESSERTS

New York Cheesecake

*Bing Cherry Compote, Whipped Cream, Candied Pistachios*

Apple Blueberry Crumb Pie

*Butterscotch Ice Cream, Crème Anglaise,  
Blueberry Port Sauce*

Chocolate Mousse Cake

*Bitter Chocolate Ice Cream,*

*\*menu subject to change*