



RESTAURANT WEEK MENU
Dinner: three course price fix for \$42
Monday, August 6 to Sunday, August 12

APPETIZERS

Soup of the Day

Sautéed Shrimp

Vermicelli, Snow Peas, Eggplant, Cherry Tomatoes, Red Curry Coconut Broth

Tuscan Kale Salad

*Frisée, Treviso, Kumquats, Freekeh, Sunflower Seeds, Radishes, Manchego Cheese,
Citrus Herb Vinaigrette*

MAIN COURSES

Grilled New York Steak

Steak Cut Potato, Asparagus, Roasted Garlic Rosemary Au Jus

Pistachio Crusted Salmon*

Herb Roasted Fingerling Potatoes, Steamed Asparagus, Fennel Sauce

Spice Rubbed Duck Breast*

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

DESSERTS

Coconut Walnut Carrot Cake

Vanilla Ice Cream, Coconut Caramel Sauce, Candied Walnuts

Lavender Crème Brûlée

Pistachio Vanilla Wafer, Fresh Raspberry

Strawberry Rhubarb Crisp

Vanilla Almond Milk Ice Cream (VEGAN, GLUTEN FREE)

**menu subject to change*