

# Restaurant Week

Three course price fix for \$45

July 22<sup>nd</sup> to July 26<sup>th</sup>

Monday-Friday

## APPETIZERS

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Soup of the Day

Mizuna Salad

*Cherry Tomatoes, Burrata Cheese, Sunflower Seeds,  
Anchoy Vinaigrette*

Tuna Tartare

*Ginger Cured Vegetables, Avocado, Soy & Citrus*

## MAIN COURSES

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Chermoula Marinated Striped Bass

*Summer Vegetables Farro Succotash,  
Fire Roasted Red Pepper Sauce*

Marinated Bottom Sirloin Steak

*Ramp Mashed Potatoes, Haricot Verts,  
Red Wine Au Jus*

Vegan Thai Curry

*Eggplant, Sugar Snap Peas, Haricot Verts,  
Cherry Tomatoes, Peppers, Bamboo Shoots, Peanuts,  
Green Peppercorn, Coconut Jasmine Rice*

## DESSERTS

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Flourless Pistachio Chocolate Cake

*Pistachio Gelato, Roasted Strawberry*

Key Lime Pie

*Chantilly Cream, Raspberry Chambord Sauce,  
Fresh Berries*

Vegan Gluten Free Rhubarb & Strawberry Crisp

*(Gluten Free)*

*Vegan Gelato*

EXECUTIVE CHEF YOEL CRUZ

PASTRY CHEF ALANA MARSHALL