

Restaurant Week

Three course price fix for \$45

January 21st to January 24th

Monday-Friday

APPETIZERS

Soup of the Day

Mushroom & Poblano Pepper Quesadilla

Oaxaca & Ricotta Cheese, Spring Onions,

Guacamole & Salsa Cruda

Grilled Marinated Shrimp

Sautéed Collard Greens, Vegetable Lentil Cake,

Chipotle Cream Sauce

MAIN COURSES

Coriander Crusted Salmon

Coconut & Wakame Rice, Shiitake Mushrooms, Citrus Soy Sauce

Vegan Thai Curry

Eggplant, Acorn Squash, Chinese Broccoli, Green Peppercorn,

Red Peppers, Bamboo Shoots, Peanuts, Coconut Jasmine Rice

Bacon Wrapped Pork Tenderloin

Celery Root Mashed, Sautéed Broccolini, Pomegranate Sauce

DESSERTS

Key Lime Pie

Chantilly Cream, Raspberry Chambord Sauce, Fresh Berries

Vegan Gluten Free Apple & Apricot Crisp

Vanilla Vegan Gelato

Chocolate Pecan Pie

Vanilla Gelato, Crème Anglaise, Chocolate Sauce

Wines by the Bottle \$35

Chenin Blanc

Lieu Dit 2020

California

Rosé

The Pinot Project 2023

France

Sangiovese

Chianti, Le Calcinale 2021

Italy

EXECUTIVE CHEF YOEL CRUZ

PASTRY CHEF ALANA MARSHALL