

restaurant week

weeks 1, 3, 5 & 7 • lunch 45

first

choice of

market stone fruits, stracciatella & basil

heirloom tomato salad, shaved red onion, pistachio

corn empanada, lime crème fraîche

second

choice of

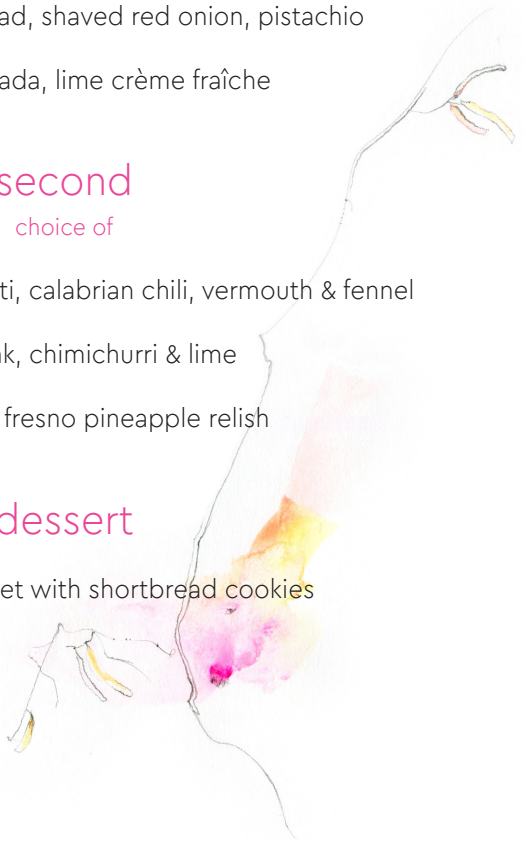
steamed clams, spaghetti, calabrian chili, vermouth & fennel

skirt steak, chimichurri & lime

pork tacos, fresno pineapple relish

dessert

strawberry sorbet with shortbread cookies



restaurant week

weeks 1, 3, 5 & 7 • dinner 60

first

choice of

market stone fruits, stracciatella & basil
heirloom tomato salad, shaved red onion, pistachio
corn empanada, lime crème fraîche

second

choice of

steamed clams, spaghetti, calabrian chili, vermouth & fennel
skirt steak, chimichurri & lime
pork tacos, fresno pineapple relish

dessert

choice of

warm chocolate cake, caramel ice cream
apricot almond galette, whipped mascarpone
market berry soup, prosecco sorbet

restaurant week

weeks 2, 4 & 6 • lunch 45

first

choice of

smashed market cucumbers, salsa macha, cilantro
avocado lettuce cups, toasted cumin, serrano lime & pepitas
sautéed hopper shrimp, sizzling garlic, tepin chili

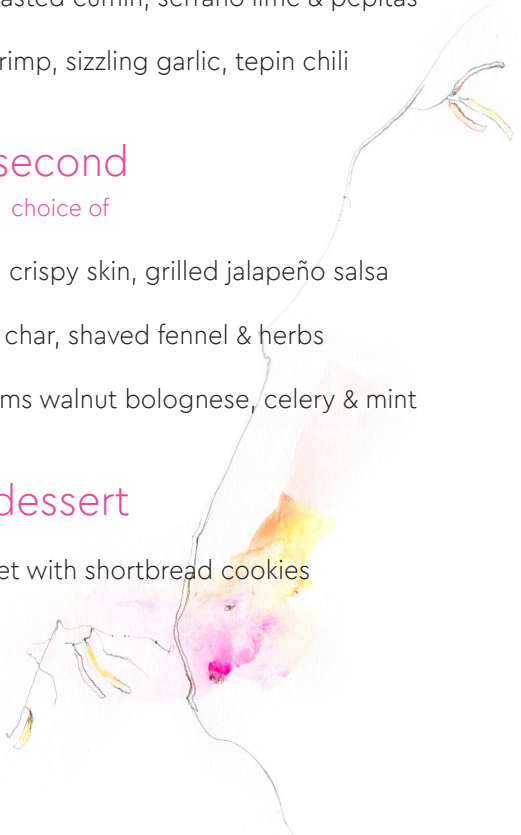
second

choice of

chipotle chicken tacos, crispy skin, grilled jalapeño salsa
crispy skin arctic char, shaved fennel & herbs
paccheri pasta, mushrooms walnut bolognese, celery & mint

dessert

strawberry sorbet with shortbread cookies



restaurant week

weeks 2, 4 & 6 • dinner 60

first

choice of

smashed market cucumbers, salsa macha, cilantro

avocado lettuce cups, toasted cumin, serrano lime & pepitas

sautéed hopper shrimp, sizzling garlic, tepin chili

second

choice of

chipotle chicken tacos, crispy skin, grilled jalapeño salsa

crispy skin arctic char, shaved fennel & herbs

paccheri pasta, mushrooms walnut bolognese, celery & mint

dessert

choice of

warm chocolate cake, caramel ice cream

blueberry galette, whipped crème fraîche

market berry soup, prosecco sorbet