

RESTAURANT WEEK

\$80 PER PERSON | JUNE 1 - JUNE 12

FIRST COURSE

choice of

French Onion Soup

gruyère / emmental / baguette

Chopped Caesar

romaine hearts / rosemary croutons

SECOND COURSE

choice of

8oz Filet Mignon*

prime

Cacio e Pepe

grana padano / toasted peppercorns

Hokkaido Scallops

pommes purée / peas / lemongrass butter sauce

Jidori Chicken

maitake mushrooms / bread pudding / asparagus / chicken jus

Big Glory Bay Salmon*

tomato and mushroom ragù / warm tomato vinaigrette

DESSERT

choice of

Crème Brûlée

dulce de leche / coconut almond crumble

Chocolate Cake

4 layer / fudge / feullitine / white chocolate

coffee crèmeux / vanilla gelato



*consuming raw or undercooked meats, poultry or shellfish may increase your risk of foodborne illness