



RESTAURANT WEEK

Three Courses \$48

1ST COURSE

Tomato Gazpacho

Red Shrimp, Melon, Olive Oil

La Scolca, Gavi, "White Label", IT \$13

OR

Pasta Malfaldine

Mushroom Bolognese, Aged Gouda Cheese

Château d'Estoublon, Rosé, Organic, Provence, FR \$15

2ND COURSE

Poached Halibut

Cauliflower, Beets, Toasted Walnuts, Brown Butter Verjus

Donelan Family Vineyards, Pinot Noir, "Two Brothers", Sonoma, CA \$26

OR

Flatiron Steak

Crispy Polenta, Broccoli Rabe, Parmesan Cheese

Numanthia, Tempranillo, Numanthia, ES \$29

DESSERT

Roasted Rhubarb

Orange, Caramelized Puff Pastry

LOLA, "Rosé of Pinot Noir", North Coast, CA \$20

OR

Caribe Chocolate

Ganache, Coconut Mousse, Coconut Sorbet, Meyer Lemon

Tenuta Santa Maria, Merlot-Syrah, Pràgal Verona, Veneto, IT \$13

SUGGESTED WINE PAIRING IS LISTED AFTER EACH MENU ITEM

THIS MENU IS SUBJECT TO CHANGE DEPENDING ON MARKET AVAILABILITY

EXECUTIVE CHEF - MARCUS WARE

PASTRY CHEF - LYSSA GO

CONSUMER ADVISORY

CONSUMING RAW OR UNDERCOOKED FOODS E.G. EGGS, BEEF, LAMB, MILK PRODUCTS, PORK, POULTRY, SEAFOOD OR SHELLFISH
INCREASES YOUR CHANCES OF EXPERIENCING A FOODBORNE ILLNESS