

2941 Restaurant Week Dinner 2022

Three-Course Prix Fixe | Fifty-Five Dollars

APPETIZERS

MEDINA FARM HEIRLOOM TOMATO SALAD
burrata di buffalo, basil blossoms, Pedro Jimenez vinegar

* KING SALMON DUO
spicy tartare, carpaccio, lemon verbena ponzu, asparagus tempura, pickled red onions

ASPARAGUS SALAD
chickpea panisse, black olive oil, romaine hearts

* WAGYU STEAK TARTARE **SUP \$14**
truffle aioli, crispy tuile, parmesan cream, cured yolk, Summer truffle

ENTRÉES

* SEAFOOD RISOTTO **SUP \$18**
lobster sauce, calamari, shrimp, basil, Calabrian chili

* "KALBI" MARINATED RIBEYE
pickled radish, rustic potatoes, portobello mushroom

FONTINA CHEESE RAVIOLINI
marinated cherry tomatoes, roasted corn, micro arugula

ATLANTIC FLUKE
saffron mussel broth, fennel purée, sautéed asparagus

DESSERTS

APRICOT PROFITEROLE
apricot compote, lemon curd, coconut rum cake, lemon verbena sorbet

STRAWBERRY PANNA COTTA
kaffir lime ganache, strawberry coulis, honey comb brittle

PISTACHIO GÂTEAU
chocolate moelleux, pistachio feuillentine, chocolate mousse, pistachio gelato

Executive Chef, Bertrand Chemel

Chef de Cuisine, Ruth Mergaye

Pastry Chef, Kimberlyn Turman

*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Menu ingredients are subject to change based on market availability. A taxable service charge of 20% is added to all checks on parties of six or more.