

B R E S C A

The Salon - Restaurant Week

three course prix fixe | \$35 per person (menu subject to change)

Appetizer

Tomato Salad - fresh cheese - raspberry - olive oil

Main Course

Beef Tenderloin - allium - umami fudge - mushroom

Dessert

Peaches & Cream - oats - white chocolate - tonka bean

'BeeHome' - Restaurant Week

\$35 per person

Snacks

(you get them all!)

Tomato Salad - burrata - stone fruit - za'atar granola

Compressed Melon - sesame - citrus - chili

Entrees

Choice of

Duck Confit - summer squash - basil - violet mustard

BBQ Pork Shoulder - summer squash - basil - violet mustard

Dessert

Chocolate Tart - *peanut butter - banana*

'BeeHome' Steak House Classic - Restaurant Week

\$130 (serves 4)

24oz Short Rib - 48 hours sous vide

Heirloom Tomato Salad - burrata - thai basil - olive oil - balsamic

Wedge Salad - green goddess - fine herbs - cheddar - guanciale

Robuchon Potatoes - beef jus

Shrimp Cocktail - horseradish - lemon

Grilled Onions - truffle vinaigrette

Brioche Loaves - whipped honey butter