

RESTAURANT WEEK

DINNER SPECIAL

Three Course Prix Fixe Menu - \$55 Per Person

STARTERS

Crab & Avocado Tartare

avocado puree, cilantro, onion, crispy tortilla, red pepper emulsion

Vegetarian Maki

enoki mushroom, asparagus, tofu, sweet potato, carrot & ginger sauce (V) (GF)

Slow Cooked Chili

ground beef, pepper jack cheese, sour cream, cilantro

ENTRÉES

Pan Seared Rockfish

sweet onion soubise, smoked corn succotash, sweet pea puree, chive oil (GF)

Chicken Schnitzel

potato salad, haricots verts, spicy mayo

Potato Gnocchi

pomodoro sauce, parmigiano reggiano, basil (V)

DESSERTS

Baba au Rhum

coconut whipped cream, lime (V)

Salted Caramel Cheesecake

winter fruit compote, brandy caramel anglaise (V)

Chocolate Hazelnut Tart

crunchy praline, raspberry textures (V)



= Vegan

V = Vegetarian



= Gluten-free

WEEKLY EVENTS

CHOCOLATE CLASS

SATURDAYS



Sweeten your culinary skills and discover the art of crafting exquisite chocolates paired with wine. You'll learn the secrets of opening fresh cocoa pods, master the art of chocolate tempering, and adorn your personalized barks with assorted dried fruits, nuts, and other delicious toppings.

SUSHI MAKING

SATURDAYS



Immerse yourself in the art of authentic sushi-making where you will learn the intricate techniques of cutting seafood, preparing sushi rice, and rolling sushi.

LEARN MORE

