

RESTAURANT *week* 2025

Dinner (\$40)

FIRST COURSE

Beet Tartare

Beets, peanuts, vegan egg yolk, vegan mayo, chickpea crisps

Fried Calamari

Breaded squid rings and tentacles, aioli, marinara

SECOND COURSE

Calabaza & Mushroom Cannelloni

Wild mushroom duxelle, calabaza purée, shishitos, marinara, roasted almonds

Pan Seared Wild Norwegian Salmon

confit potatoes, citrus-broccoli purée, beet reduction, blood orange gel, asparagus

Passion Fruit BBQ Pork Ribs

French fries

DESSERT COURSE

Sunset Royale

Vanilla ice cream, blood orange sauce, pistachio crumble

Chocolate Waffle Cannoli

Chocolate waffle shell, Bailey's cream, hazelnut crumble, chocolate hazelnut soft serve

Surreal