

restaurant week lunch prix fixe

35 per person

first course *choose one*

roasted carrot soup ^(v)

coriander cream, parsnip chips, cilantro

caesar salad*

parmesan frico, garlic croutons, lemon zest

lemon fennel risotto ^(gf)

fennel, parmesan, confit lemon

add lobster tail ^(gf) 32

wagyu meatballs +7

american wagyu, pork, slow-roasted tomato sauce, polenta croutons, parmesan, basil

second course *choose one*

backyard burger*

american cheese, chopped pickles, red onions, ketchup, o.g. sauce

add applewood-smoked bacon 4.5

crispy skin salmon ^(gf)

miso marinated, sushi rice, baby bok choy, miso buerre blanc, scallion oil

filet french dip

sliced tenderloin, caramelized onions, truffle horseradish mayo, gruyère cheese, baguette, au jus

tofu fried rice ^{(df) (gf) (v) (v+)}

cabbage, kale, pickled mushrooms, spiced cashews, sesame seeds, peanut sauce

add steak ^(gf) 12

add chicken ^(gf) 10

petite beef wellington* +20

potato purée, glazed root vegetables, red wine demi-glace, served medium rare

third course *choose one*

sticky toffee pudding ^(v)

warm date cake, english toffee sauce, ice cream

chocolate sin cake ^(v)

devil's food cake, espresso buttercream, blackberry sauce, blackberries, gold leaf

pavlova ^{(v) (v+)}

vegan meringue, coconut-vanilla whipped cream, passion fruit & pineapple sauce, lime zest

(df) dairy free | (gf) gluten free | (v) vegetarian | (v+) vegan

Before placing your order, please inform your server if a person in your party has a food allergy.

* CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions or are pregnant. Section 3-603.11, FDA Food Code. Division of Food Safety. FDACS.gov

A 20% service charge is included. 16% is distributed directly to service staff on top of their base wage. 4% is used toward pay for staff benefits. You may choose to leave an extra tip. We thank you sincerely for your generosity.