

# Heirloom

## Restaurant Week

### \$55 Appetizers

choice of

#### HOUSE MADE HERB FOCACCIA

whipped ricotta, tomato fondue,  
cultured butter, Edward's Surryano Ham

#### BAKED SHRIMP

wild caught shrimp, herbed breadcrumbs,  
lemon tomato beurre blanc

#### CAESAR SALAD

romaine lettuce, garlic croutons,  
Caesar dressing, ricotta salata

### Entrees

choice of

#### HEIRLOOM BURGER\*

Allen Brothers Wagyu, white truffle aioli,  
gruyere cheese, roasted mushrooms, crispy onions,  
brioche bun, served with herb + parmesan crispy  
layer potatoes

#### KOREAN CHILI SPICED TUNA\*

crispy rice, broccolini, kimchi, cilantro aioli,  
sesame marinated cucumber, soy glaze

#### DRY AGED ROASTED FREE BIRD CHICKEN

colcannon potatoes, mustard chicken jus,  
grilled lemon

### Desserts

choice of

#### STICKY TOFFEE PUDDING

toffee sauce, vanilla ice cream

#### NY CHEESECAKE

raspberry coulis

### \$65 Appetizers

choice of

#### HOUSE MADE HERB FOCACCIA

whipped ricotta, tomato fondue,  
cultured butter, Edward's Surryano Ham

#### BAKED SHRIMP

wild caught shrimp, herbed breadcrumbs,  
lemon tomato beurre blanc

#### CAESAR SALAD

romaine lettuce, garlic croutons,  
Caesar dressing, ricotta salata

#### SPICY BUCATINI

guanciale, onion confit, spicy tomato sauce,  
pecorino

### Entrees

choice of

#### PAN ROASTED CHILEAN SEABASS\*

carrot ginger puree, garlic spinach, sauce vierge,  
lemon beurre blanc

#### SHORT RIB

toasted vermicelli, roasted corn, cherry tomato  
salsa, smoked chili demi, crispy shallots

#### PAN ROASTED SEA SCALLOPS\*

cauliflower puree, shaved Brussels,  
charred cauliflower, caper brown butter relish

#### HAND CUT 8 OZ CAB FILET\* + \$10

braised shallot, choice of side

### Desserts

choice of

#### STICKY TOFFEE PUDDING

toffee sauce, vanilla ice cream

#### NY CHEESECAKE

raspberry coulis

#### WARM MIXED BERRY CRISP

vanilla ice cream, raspberry coulis

SENIOR GENERAL MANAGER SARAH JUNGMAHN | EXECUTIVE CHEF EDVIN GONZALEZ

\*THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS