

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

WHITE CHOCOLATE RASPBERRY MOUSSE CAKE

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

RED WINE BRAISED SHORT RIB

horseradish potato puree, fingerling potatoes,
asparagus, red wine jus, fried onions

PAN ROASTED SEA SCALLOPS*

cauliflower puree, shaved Brussels, asparagus,
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

WHITE CHOCOLATE RASPBERRY MOUSSE CAKE

raspberry coulis

APPLE COBBLER

vanilla ice cream, powdered sugar

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