



MICHELIN  
2025

## SUMMER RESTAURANT WEEK 2026

55 per person | Choice of 1 per course

### STARTING OUT

#### smoky eggplant dip

*originating from ancient Persia*

italian eggplant, caramelized onions, labneh

#### pork & lemongrass

**dumplings** +5 supplement

*rustic staple of Tibet and Nepal*

lemongrass broth, 3 hour chili oil, scallion

#### charred purple cabbage +5 supplement

*African-Asian Fusion*

burnt honey, onion soubise, chilli crunch, fried shallot

#### lebanese fish kofte

*traditional Lebanese speciality*

crispy fish croquette, sumac, labneh, olive oil, scallion

#### nihari

*Middle Eastern favorite with Indian spice*

braised lamb, classic indian curry spice  
mix, lime, jalapeño

### DESTINATIONS

#### parisian gnocchi

*rooted in French technique*

smoky tomato butter sauce, white truffle, goat  
cheese, garlic crumble, parmesan

#### maine lobster ravioli +5 supplement

*a nod to Mozambique*

brown butter cauliflower, white truffle cream,  
tarragon, lobster sauce, parmesan

#### sanjay's famous butter chicken

*an irristitable Indian comfort food*

tomato butter sauce, tandoori marinated  
chicken, basmati rice, farm honey drizzle

#### wild mushroom biryani +5 supplement

*an irristitable Indian comfort food*

kishmish rum-soaked raisins, truffles,  
pomegranate, cashews, celebration rice

#### rockfish red curry

*a Thai classic with a local twist*

coconut milk, confit garlic, bok choy,  
spiced piperade

### SWEET TREASURES

#### chocolate ganache bar

*Persian inspired flavors*

cardamom ganache, chocolate mirror glaze,  
smoked cinnamon

#### gulab jamun donut +5 supplement

*Indian staple with twist*

saffron-rosewater glaze, cardamom ice cream

#### mango chai cheesecake

*Indo-Chinese fusion*

mango marmalade, sea salt

*\*Consuming raw or undercooked foods, (meats, poultry, seafood, shellfish, or eggs) may increase your risk of foodborne illness or disease.*

