



Restaurant Week 2026

\$65 dinner for one

FIRST COURSE

select one

SHRIMP COCKTAIL
cocktail sauce, dijonnaise

ITALIAN BURATTA
whipped avocado, pea puree, basil oil, baby heirloom tomatoes,
micro basil, toasted coconut, english peas

SECOND COURSE

BABY GEM CAESAR
traditional caesar, grated parmesan, white anchovy, garlic streusel

STONEFRUIT SALAD
mixed greens, peaches, radishes, basil-caraway

THIRD COURSE

select one

CHEF'S FRESH CATCH
braised napa cabbage, peas, capers,
marcona almonds, lemongrass oil,
fennel dust, nasturtium

STEAK DIANE
hanger steak, potato puree,
grilled broccolini, mushroom

additions:
upgrade to a 6oz filet / 15
upgrade to a 10oz filet / 25
truffle butter / 5
garlic butter / 3
blue cheese crust / 8
grilled shrimp / 12
pan seared scallops / 22
seared foie gras / 27



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