

Restaurant Week

Jan. 21- Feb. 9

\$40 DINNER

FIRST COURSE

LOBSTER BISQUE

Served with Crème Franche & Lobster Meat
or

CAESAR SALAD

Romaine Lettuce, Focaccia Croutons, Parmesan & Homeade Anchovie Dressing

SECOND COURSE

PAN-SEARED ATLANTIC SALMON

Crispy Brussel Sprouts, Celery Root Puree, Calabrian Pepper Chimichurri
or

CAMBODIAN GLAZE SHORT RIB

Jasmine Rice, Baby Bok Choy, Pickled Cucumber, Sweet & Sour Sauce
or

MEDITERRANEAN VEGETABLES

Oven-Roasted Vegetables Skewers, Quinoa, Sweet Corn, Tomatoes, Grilled Avocado, Finished with Agave Vinaigrette

DESSERT

COCONUT CAKE

Served with Pineapple Compote
or

ICE CREAM OR SORBET

