



Restaurant Week Menu

Three Courses - \$40 | Add Wine Pairings - \$55

Please select one option from each course.

APPETIZER

Dry Aged Steak Nigiri

dry aged ribeye, sushi rice, soy glaze, wasabi

Mushroom Birria

corn tortilla, mushroom medley, chihuahua cheese, vegetable consommé

Carnitas Street Taco

handmade corn tortilla, slow roasted, citrus marinated pork, grilled jalapeno, onion, served with salsa verde

ENTREE

Pancit Canton

lo mein noodles, chicken, string beans, carrots, cabbage

Mole Cauliflower

roasted and grilled cauliflower, white mole, shaved fennel

Corvina

pan seared corvina, root vegetables, fennel puree, beurre blanc

DESSERT

Lychee Ice Cream

Tres Leches

