



RESTAURANT WEEK
DINNER MENU
TUES, AUG 25 - SAT, AUG 29

Restaurant week menu is priced per person and cannot be shared. The regular à la carte menu is also available.
Menu subject to change

\$65

FRESH SOURDOUGH FOR THE TABLE
house cultured butter

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Choose One from Each Section

BUTTERHEAD LETTUCE SALAD
red wine vinaigrette, herbs

SMASHED CUCUMBER
kraut, creme fraiche, cured salmon

HEIRLOOM TOMATO PANZANELLA
watermelon, blue cheese, red onion

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STEWED CHICKPEA
caspalarra rice, greens, chili crunch

FRIED CHICKEN CUTLET
grilled roma beans, vin cotto, pecorino

SWORDFISH KABOB
ratatouille, hot pepper, lemon

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**FLOURLESS CHOCOLATE
PISTACHIO TORTE**
whipped sour cream

CHAMPAGNE MANGO SORBET
candied almonds

HONEY GOAT CHEESECAKE
peach jalapeño jam, oat & nut crumble

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 08/10/2026