



## RESTAURANT WEEK - WINTER 2025

Menu subject to change. Restaurant week menu is priced per person and can not be shared. Your entire table must participate. The regular à la carte menu will also be available.

### LUNCH

\$35 - Monday, January 27 - Sunday, February 2

Choose One from the First Three Sections

**DRIP COFFEE**  
or  
**TEA**

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**HONEYNUT SQUASH SOUP**  
aleppo crema, salsa macha, fried pepita

**XO CAESAR SALAD**  
charred broccoli, pickled daikon, sesame breadcrumbs

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**FRIED JERK CHICKEN SANDWICH**  
slaw, cilantro, jerk sauce, lolla rosa

**BBQ TEMPEH BURGER**  
fried onion, kimchi bbq sauce, bread & butter pickles,  
mustard, garlic mayo, potato roll

**PASTRAMI REUBEN**  
swiss, sauerkraut, fermented mustard, thousand island, sourdough

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**SHORTBREAD COOKIE**  
rotating selection

### DINNER

\$65 - Tuesday, January 28 - Sunday, February 2

Choose One from Each Section

**XO CAESAR SALAD**  
charred broccoli, pickled daikon, sesame breadcrumbs

**MARINATED RADICCHIO**  
poached quince, gruyere, gourd spiced pecans, balsamic vinegar

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**BUCATINI VERDE**  
pickled garlic scape, pistachio, whipped ricotta

**SEARED SHIO KOJI SWEET POTATO**  
granny smith apple, chermoula, castelvetrano olive, pistachio butter

**ROCKFISH EN PAPILOTE**  
red curry, charred okra, labneh

**ROSEDA FARMS COULOTTE STEAK**  
kimchi creamed corn, poblano, black-eyed pea, fried peanut

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**COCONUT SORBET**  
charred pineapple, sorghum molasses, mint

**MOLE BREAD PUDDING**  
sesame, ancho spiced peanuts

**HONEY GOAT CHEESECAKE**  
roasted concord grape, fried rosemary, sourdough breadcrumbs

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