

The Grill

RESTAURANT WEEK

BRUNCH | \$35 PER GUEST

STARTER

choice of

CAESAR SALAD

little gem lettuce/parmesan/anchovy/croutons/garlic-dill dressing

BURRATA

beets & citrus/arugula/lemon vinaigrette

SOUP OF THE DAY

MAIN

choice of

COCONUT-CARDAMOM FRENCH TOAST

almonds/pomegranate/whipped cream/passion fruit-maple syrup

LECHÓN ASADO HASH*

slow-cooked pork shoulder/sunny eggs/avocado mousse
potatoes/plantains/chimichurri

CRAB-AVOCADO TOAST

jumbo lump crab/avocado-dill vinaigrette

DESSERT

LIME PIE

graham cracker crust/whipped cream

FLOURLESS CHOCOLATE CAKE

vanilla bean ice cream/candied orange



= VEGAN



= VEGETARIAN



= GLUTEN FREE

*Food items are cooked to order or served raw.

Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness.

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RESTAURANT WEEK

LUNCH | \$35 PER GUEST

STARTER

choice of

CAESAR SALAD

little gem lettuce / parmesan / anchovy / croutons / garlic-dill dressing

BURRATA

beets & citrus / arugula / lemon vinaigrette

SOUP OF THE DAY

MAIN

choice of

PAN-ROASTED RED SNAPPER

thai-coconut curry / root vegetables / maitake / mint

FREEBIRD HALF CHICKEN

toasted farro / jospur vegetables / chimichurri

LECHÓN ASADO SANDWICH

avocado / pickled onions / pan de bastón

DESSERT

LIME PIE

graham cracker crust / whipped cream

FLOURLESS CHOCOLATE CAKE

vanilla bean ice cream / candied orange



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RESTAURANT WEEK

DINNER | \$65 PER GUEST

STARTER

choice of

CAESAR SALAD

little gem lettuce / parmesan / anchovy / croutons / garlic-dill dressing

BURRATA

beets & citrus / arugula / lemon vinaigrette

IWATE WAGYU BEEF CARPACCIO

shaved parmesan / arugula / olives

MAIN

choice of

ORA KING SALMON*

curried lentils / escarole salad / lemon

FREEBIRD HALF CHICKEN

toasted farro / jospes vegetables / chimichurri

PETIT FILET*

parmesan polenta / asparagus / lemon gremolata / bordelaise

DESSERT

LIME PIE

graham cracker crust / whipped cream

FLOURLESS CHOCOLATE CAKE

vanilla bean ice cream / candied orange



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COCKTAIL

TOKYO HIGH

\$13.00

nikka coffee vodka/honey/fresh-squeeze lime/matcha/bubbles

WINES

SPARKLING

JANSZ, 'PREMIUM ROSÉ'

\$46.00

Pinot Noir/Chardonnay/Tasmania, Australia/NV

WHITE

DUTTON RANCH, 'THE CALLING'

\$58.00

Chardonnay Russian River Valley, Sonoma Coast/2021

ROSÉ

COPAIN, 'TOUS ENSEMBLE'

\$46.00

Pinot Noir, Mendocino, CA/2023

RED

CAPRERA, 'LE VASCHE'

\$54.00

Montepulciano, Montepulciano d'Abruzzo, Abruzzo/2020