

# Winter Restaurant Week 2025

Three-Course | Sixty Five Dollars  
Monday, January 27 - Saturday, February 1st

## Appetizers

### Crab Salad

cucumber, watermelon radish, avocado, kalamansi gelée, cilantro

### ⑤ Mushroom Velouté

Shitake mushroom, chestnuts, truffle – crème fraiche foam

### Bonne Bouche Goat Cheese Mousse

apple cider glaze, roasted beets, red endive salad, toasted pecans

### Mafaldine Pasta ‘bourguignon’

Cabernet braised duck leg, pearl onion, carrot, mushroom

### Crispy Calamari

lemon zest, bergamot- shoyu aioli

## Entrées

### Grilled Braveheart Ribeye

spicy broccolini, pomme purée, Cabernet sauce

### \*Berkshire Pork Duo

Pork belly confit, roasted loin, dashi foam, ginger, bok choy, shishito

### Grouper bouillabaisse

calamari, mussels, fingerling potato

### ⑤ Butternut Squash Raviolini

Ricotta salata, Calabrian chili, castelvetro olive, delicata squash, sage

## Desserts

### Thai Tea pavlova

Shisho gelee, meringue, yogurt sponge, Thai tea grapefruit sorbet

### Pistachio Chocolate Bar

Kataifi ganache, chocolate moelleux, chocolate gelato

### Cranberry-Vanilla Cheesecake

cranberry compote, vanilla chiffon, Chantilly