





RESTAURANT WEEK 2024

January 11 - 21, 2024

LUNCH \$39

First Course

Select one

LOBSTER-COGNAC VELOUTÉ

Bourbon Barrel Smoked Trout Caviar, Fine Herbs

SAFFRON-CHABLIS POACHED PEAR SALAD

Organic Mix Greens, Frisée, Watermelon Radish Heirloom Tomato, Papadum, Yuzu-Blood Orange Vinaigrette

Second Course

Select one

BLACKENED AHI TUNA SANDWICH

Charred Pineapple, Bibb Lettuce, Sriracha-Lime Aioli Brioche, Pickles, Side of French Fries

CHERRY SMOKED PORK TENDERLOIN

Crispy Brussel Sprouts Cherry Gastrique Butternut Squash Puree, Chimichurri

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increaseyour risk of foodborne illness. 20% gratuity added to parties of six or more guests.



