

# SUMMER RESTAURANT WEEK

4 COURSE DINNER | \$55

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## APPETIZER

**Beefsteak Tomato & Charred Corn Salad**  
*Burrata/ torn basil/ butter lettuce/ tomato water basil  
vinaigrette*

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## STARTER

**Bread Basket**  
*Assorted breads and butter*

**Green Salad (VEG)(GF)**  
*Arugula / frisee / candied walnuts asian pear/ blue cheese*

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## ENTREE

**Chicken (GF)**  
*Butternut squash puree / mushroom / brussel sprouts / chicken jus*

**Braised Short Rib (GF)**  
*Pomme puree/ glazed carrots cipollini onion*

**Rockfish**  
*Goan curry sauce/ coconut rice/ crispy okra*

**Cauliflower (V) (GF)**  
*Cauliflower puree/ roasted cauliflower/ panca bbq /  
pickles / carrots*

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## DESSERT

**Peach Shortcake**  
*Hot milk cake/ local peaches/ chantilly  
cream*