Restaurant week 2024

Dinner \$55



ENJOY ONE SELECTION FROM EACH COURSE

FIRST COURSE

WHIPPED RICOTTA

CHOICE OF EVERYTHING SEASONING AND HONEY OR
CHILI CRISP. SCALLION AND POTATO CHPS

CRISPY TUNA

FRIED RICE CAKES, JALAPEÑO, SOY, ONION, HOISIN,
SESAME OIL, CHILI OIL, SCALLION

POTATO SOUP

BACON. CHEDDAR CHEESE.
SCALLION

CAFSAR

ROMAINE, GRANA PADANA.

GARLIC CROUTON CRUMBLE

WARM ROLLS

FINISHING SALT. MAPLE
CINNAMON BUTTER

SECOND COURSE

CRISPY CHICKEN FRIED RICE

CHICKEN LOLLIPOPS, CHICKEN FRIED RICE, SUNNY EGG, CHILI CRISP SCALLOP

CHICKEN PARM & PESTO

CHICKEN CUTLET, MARINARA, FRESH MOZZARELLA, PESTO. POTATO PUREE, BASIL

TUNA POKE

JASMINE RICE. MANGO. PICKLED JALAPEÑO. AVOCADO. GINGER SOY DRESSING.
HOISIN SAUCE. CRISPY WONTON

CRABCAKE

6 OZ JUMBO LUMP CRABCAKE. POTATO PUREE. BROCCOLINI. TARTAR

STEAK FRITE

802 HANGER STEAK, SHOESTRING FRIES, CHIMICHURRI, GRAVY

THIRD COURSE

DULCE DE LECHE CHEESECAKE

CHOCOLATE CAKE

YUZU CHEESECAKE

