



— RESTAURANT WEEK

First Course

Roasted Chayote Squash (gf, vt)
chimichurri, mint, lime

Seafood Pâte
scallop, smoked mussels, saltfish,
herb butter, sea salt, sourdough

Flaming O's (v)
tempura-battered onion rings,
three-chili sauce, lime zest, black lava salt

Heirloom Gazpacho (vt)
chilled tomato & melon soup,
hibiscus gremolata

Second Course

Fish & Chips
tempura battered cod, shiso,
miso glaze, bonito flakes,
seasoned fries, grilled lime

Traditional Burger
half pound short rib patty, lettuce,
tomato, red onion, american cheese,
dukes mayo, seasoned fries

Curried Tofu (vt, gf)
coconut rice, cucumber, lime,
black garlic molasses, herbs

Rockfish Escovitch (gf)
pan-seared local rockfish filet,
pickled vegetable salad, bammy cakes

Third Course

**Piña Colada
Panna Cotta** (gf)
toasted coconut, lime salt,
caramelized pineapple

**Chocolate Rum
Cake** (v)
spiced coconut yogurt,
passion fruit coulis

PF Espresso Martini
case 1 caribbean rum,
avarna amaro, coffee,
meletti coffee liqueur

- \$45 for three courses -

menu by
Chef Ricky Johnson