

RESTAURANT WEEK

January 24- February 2, 2025 • Dinner \$35 per person

- FIRST COURSE -

Cauliflower & Leek Soup
Chili Oil

Crispy Calamari
Ginger Sriracha Aioli

Cucumber Salad
Cherry Tomato, Red Onion, Kalamata Olives, Cilantro Vinaigrette

- MAIN COURSE -

Pan Roasted Artic Char
Fingerling Potatoes, Spinach, Beurre Blanc

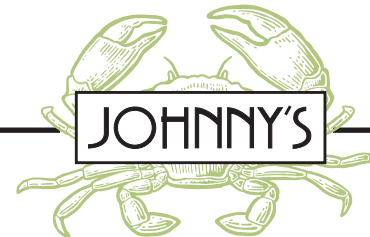
Ancho Chili Shrimp Tacos
Poblano Slaw, Tomatillo Salsa

Red Wine Braised Short Rib
Olive Oil Crushed Potatoes, Green Beans
Pearl Onions, Braising Jus

- DESSERT -

Cookie Butter Caramel Crunch Cake
Caramel Cake, Cookie Butter Buttercream
Caramel Toffee, Biscoff Crumbs

Blueberry Passion Fruit Cheesecake
Passion Fruit Cheesecake, Graham Coconut Crust, Blueberry Compote



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