



Restaurant Week

SUMMER 2026

THREE COURSES | 65

CHOICE OF ONE FROM EACH: FIRST IMPRESSIONS, ENTRÉES & DESSERTS

First Impressions

HARVEST SALAD

Castelvetrano Olives, Candied Pecans, Beets, Horseradish, White Balsamic

BURRATA AND MELON

Pickled Carrots, Cucumber, Frisée, Vincotto

WAGYU TARTARE

Black Garlic Aioli, Quail Egg Yolk, Gaufrette Potato

HOKKAIDO SCALLOPS +5

Carrot-Miso Purée, Bacon, Charred Corn, Fennel Pollen Vinaigrette

SPANISH OCTOPUS +5

Nduja-Roasted Red Pepper Purée, Fingerlings, Romanesco

Entrées

BASIL RISOTTO

Heirloom Cherry Tomatoes, Sweet Corn, Parmesan

SCOTTISH OCEAN TROUT

Zucchini-Basil Coulis, Sweet Corn, Sungold Cherry Tomato

BRIOCHE CRUSTED HALIBUT +5

Herbed Farro, Asparagus, Mustard Beurre Blanc

BERKSHIRE PORK LOIN

Crushed Yukon Gold, Mustard Greens, Peach-Pepper Relish, Brewer’s Yeast

AUSTRALIAN RACK OF LAMB +10

Pearl Cous Cous, Zucchini, Eggplant, Chermoula

Desserts

CHOCOLATE TART

Milk Chocolate Crèmeux, Cocoa Nib, Maldon Sea Salt

SUMMER PEACH GALETTE

Grilled Peaches, Brown Butter Caramel, Vanilla Bean Ice Cream

RASPBERRY MILLE FEUILLE

Mascarpone Cream, Raspberry Jam, Berry Reduction

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.