

September Three Course Prix Fixe

95 Per Person
with wine pairing add 20

First Course (choose one)

Clams & Sake

*littleneck clams, linguica, shallots
sake butter broth, toast points*

Asian Salad

*napa & red cabbage, green onion
shredded carrots, crispy wontons
sesame soy vinaigrette*

Second Course

Prime Skirt Steak

*sautéed green beans & red bell peppers
sweet chili glaze*

Miso Orange Salmon

*king salmon, garlic rice
furikake*

Suggested Wine Pairing

2023 Qupé Grenache

Santa Barbara

2023 Patz & Hall Chardonnay

Sonoma Coast

Dessert

Matcha Cake

vanilla sponge cake, green matcha frosting, sesame tuile

(no substitutions, no split plates please)

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Burger Tuesday

*8 oz wagyu, sharp white cheddar
bacon jam, comeback sauce, lettuce
tomato, house made brioche bun
steak fries 35*

Prime Rib Thursday

*12 oz slow roasted prime ribeye
yukon gold mashed potatoes
asparagus, au jus 72*

limited availability

Executive Chef Adam Bortolussi