



RESTAURANT WEEK DINNER

4 Course Tasting Menu: \$55.

Choose 1 selection for each course.



To Begin

Truffle pasta, house spaghettini, truffle butter, Parmesan (add shaved truffles \$40)

Gulf shrimp à la plancha, charred summer squash, fermented chili beurre fondue

Marinated tomato salad, Russian dressing, burrata, 1015 onion rings, basil oil



Next

Roasted poblano and corn soup, cilantro, chili oil

Field pea posole, smoked pork, radishes, avocado, Serranos

Baby gem Caesar, Parmesan, brioche croutons

Main Course

Broiled flat iron steak, duck fat fingerling potatoes (available as an 8oz portion +\$21)

Seared redfish, jalapeño confit, orange mustard

Chicken & Hummus, crispy chicken, butter bean hummus, date vinaigrette, blood orange and roasted poblano



To Finish

Fresh baked trio of cookies

Cracker Jack sundae, Cracker Jack ice cream, almond Cracker Jack, chocolate drizzle

Toasted Lemon meringue pop

