

2026 Summer Restaurant Week \$65 Per Person

Three course prix fixe menu one choice per course

Sommelier Wine Paring \$35



Spicy Beef Meatballs

with tomato fondue, basil, buttered ricotta dumplings

Crispy Laotian Rice Salad

with sweet corn, cucumber, tomato, coconut, lime, chilies

Ahi Tuna Tartare

with Hass avocado, nori tempura, wasabi-soy emulsion



Pan Roasted Denver Steak

with tomato provencal, red wine shallot butter, french fries

Grilled Lemon-Garlic Chicken Breast

with quinoa, lentils, heirloom tomato, feta, jalapeno yogurt sauce

Penne Pasta

with cremini mushroom bolognese, crushed tomato, garlic, kale, parmesan & pecorino



Vanilla Panna Cotta

with strawberry puree, toasted oat crumble, blueberries

Warm Chocolate Hazelnut Cake

with cocoa nib tuile, espresso sauce, salted caramel ice cream

Olive Oil Citrus Cake

with peach & nectarine salad, cardamom whipped labne

◆Please inform your server about any allergies. No substitutions. Menu subject to change.

*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. *20% gratuity is added to parties of 7 or larger. *Corkage fee is \$35 per 750 ml, maximum 2 bottles or 1.5L. Cake fee \$6 per person.

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