

2026 Winter Restaurant Week \$65 Per Person

Three course prix fixe menu one choice per course

Sommelier Wine Paring \$35

CHLOE
BY HAIDAR KAROUR

King Salmon Crudo

with Leche De Tigre, Aji Amarillo, Haas Avocado

Donatieil Bahuaud, Vouvray Chenin Blanc Loire Valley, France 2024

Creamy Burrata Salad

with Green Goddess Dressing, Quinoa, Avocado, Roasted Fennel

Mas Carlot, "Generations" White Rhone Blend Rhone, France 2023

Crispy Shrimp & Pork Dumplings

with Green Papaya Salad, Roasted Peanuts

Piatelli, Torrantes Cafayate Valley, Argentina 2024



Crispy Pork Schnitzel

with Warm Fingerling Potato & Leek Salad, Arugula, Mustard

Katarina Wechsler, Riesling Trocken Rheinhessen, Germany 2022

Friedrich Becker, Pinot Noir Pfalz, Germany 2021

Cornmeal Crusted Wild Striped Bass

with Creamy Masa, Baby Spinach, Seafood Gumbo

Grand Fossil, Sancerre Loire Valley, France 2024

Dido, "la Universal" Garnatxa Syrah Montsant, Spain 2021

Sauteed Gnocchi

with Chanterelle Mushrooms, Sweet Potatoes, Black Truffle Butter

Thierry Drouin, Chardonnay Burgundy, France 2023

Famille Becot, Instant Becot Bordeaux Blend Bordeaux, France 2018



Lemongrass-Coconut Panna Cotta

with Passion Fruit & Toasted Coconut

Chateau de Ricaud, Loupiac Bordeaux, France 2009

Warm Chocolate Hazelnut Cake

with Espresso Sauce, Cocoa Nib Crisp & Salted Caramel Ice Cream

Niepoort, 10 yr Tawny Port Douro Valley, Portugal NV

Tuscan Apple Cake

with Whipped Cardamom Cream & Apple Caramel

Chateau Rieussec, "Les Carmes de Rieussec" Sauternes, France 2010

◆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

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WINTER
RESTAURANT WEEK