

RESTAURANT WEEK

Summer Restaurant Week 2026 Prix Fixe

60

FIRST COURSE

Hamachi Crudo yuzu aguachile, serrano, radishes, orange segments, macadamia nuts

Grilled Little Gem Ceaser baby romaine hearts, caesar dressing, grated parm, herb crumb, anchovies

Oyster de Jour (4) champagne mignonette, house cocktail sauce, lemon

Chilled Shrimp Cocktail (3) horseradish & verjus gel, house cocktail sauce

SECOND COURSE

Bar Steak 8oz hanger steak, argentinian chimichurri, papas bravas

Sesame Tuna szechuan chili crunch, smashed cucumbers, yuzu ponzu, herb oil

Guajillo Chicken roasted corn, tomatillos, red tomatoes, pickled peppers, creamy guajillo sauce

Pappardelle Alla Bolognese beef & pork ragu, parmesan

Dessert

Boozy Bread Pudding bourbon dulce de leche sauce, espresso gelato, almond tuile

Dark Chocolate Cake devil's food-style cake, nutella whipped cream

Crème Brûlée honey & lavender chantilly, butter crumbs

Jade Kukki Bites matcha & white chocolate ice cream cookies, passion fruit crema
