



RESTAURANT WEEK

SUMMER 2025
\$65 / PER PERSON

AMUSE

TRUFFLE PROFITEROLE ≈ +
pate choux, black summer truffle,
parmesan

FRIST COURSE

please choose one

BURRATA ● + ■
pine nut pesto, charred cherry tomatoes,
fennel pollen

SMASHED CUCUMBER SALAD ■
red onion, eggplant tahina, mint, dill,
lemon vinaigrette, pomegranate molasses,
zaatar

WAGYU BEEF CARPACCIO +
top-eye round, artichoke aioli,
truffle vinaigrette, cherry bomb tomatoes,

SECOND COURSE

please choose one

PASTA LIMONE ≈ ■ +
sorrento lemon crema, shallots,
18-month parmigiano reggiano

GAMBAS AL AJILLO ≈ ■ ▽ +
prawns, guindilla peppers, garlic, manzanilla
sherry, arbequina olive oil, parsley, creamy polenta

RC GRILL PLATE ≈ ■ ● +
bell pepper mostarda marinated chicken thighs,
dukka crusted smoked lamb belly,
saffron rice, tzatziki
ADD ON: saffron rice 8

DESSERT

please choose one

BASQUE CHEESECAKE +
pedro ximenez caramel

MAHALABIA TART + ●
lebanese milk custard, rose water,
pistachio

AFFOGATO + ●
vanilla bean gelato, espresso
** served tables!*

GLUTEN (≈) ALLIUM (■) DAIRY (+) NUTS (●) SHELLFISH (▽)

Consuming raw or undercooked meats, poultry, seafood or shellfish or raw eggs may increase your risk of food borne illness, especially if you have certain medical conditions. May contain nuts.

20% service charge is included on every tab. 16% is distributed directly to service workers on top of their base wages, and the remaining 4% is used to help pay for our staff cost, such as base wage, health insurance, etc. You may choose to leave an additional tip!

