



# RESTAURANT WEEK WINTER 2026

\$65 / PER PERSON

*excluding operational  
charge, taxes, and gratuity*

## *Amuse Bouche*

### CHEF'S DAILY SELECTION

## FIRST COURSE

*please choose one*

WAGYU BEEF  
CARPACCIO +  
artichoke aioli, truffle  
vinaigrette, cherry  
tomatoes, basil,  
parmegiano reggiano

TUNA CRUDO ■  
artichoke ailoli, piquillo  
vinaigrette, pickled fesno,  
red onion, cilantro, fried  
capers

INSALATA CAVOLO  
NERO +≈■  
kale, radicchio, blood  
orange, honey, smoked  
almonds, pecorino, lemon  
vinaigrette

## SECOND COURSE

*please choose one*

SHORT RIB  
ESTOFADO +■  
manchego pomme puree,  
roasted peppers, charred  
onions, pimenton jus,  
parsley salad

PRAWNS  
AL AJILLO +≈■  
peppers, garlic, sherry,  
olive oil, parsley, grilled  
ciabatta

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

## THIRD COURSE

*please choose one*

SALTED CHOCOLATE TART + ●  
dark chocolate ganache,  
pistachio crumble, cream chantilly

PANNA COTTA DI COCCO  
coconut milk, basil,  
raspberry pearls

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