



WEDNESDAY PRIX FIXE • THREE COURSES • \$46

A LA CARTE

WARM ROSEMARY FOCACCIA whipped honey brown butter, sea salt

supplement \$9



FIRST COURSE

LITTLE GEM SALAD roasted poblano-quark dressing, pepita crumb, radish, red onion, queso fresco

APPLE & KOHLRABI SALAD aged cheddar, walnut skordalia, white balsamic vinaigrette

SAVORY HERB BRIOCHE BEIGNETS chive cream, rhubarb jam, fennel pollen

CRISPY DUCK LEG CONFIT yuzu koshō, pomegranate, sesame granola, miso aioli

SHRIMP TOAST whipped sesame, pickled green papaya

TUNA CRUDO cascabel chile oil, avocado purée, radish, yuzu

GRILLED SPANISH OCTOPUS pistachio mole verde*, pickled red onion-habanero salsa, tomatillo *supplement \$5*



SECOND COURSE

PARSLEY CAVATELLI morel mushrooms, green garlic salsa verde, sherry nage

ENGLISH PEA & POTATO AGNOLOTTI horseradish, pea pistou, dill, parmigiano reggiano

RIGATONI nduja, grilled spigarello, roasted tomato sugo, parmigiano Reggiano

BUCATINI ALLA GRICIA pecorino romano, guanciale, black pepper, sourdough bread crumbs

GRILLED BRANZINO sweet and sour carrot puree, braised black rice, snap pea salad, miso vinaigrette

PORCELET PORCHETTA escarole, smoked onion soubise, kumquat, hazelnut, fennel agrodolce

DRY-AGED DUCK BREAST morello cherry agrodolce, confit vegetables, foie gras vanilla duck jus *supplement \$10*

BRAISED BEEF SHORT RIB rice porridge, chinese broccoli, red chile-molasses glaze



DESSERT

ORANGE "CREAMSICLE" vanilla ricotta ice cream, mandarin sherbet, milk crumb, orange reduction

WHITE CHOCOLATE PANNA COTTA rhubarb, candied pistachio, strawberry

CHOCOLATE ENTREMET CAKE hazelnut ganache*, caramel cream, cocoa nib brittle, toasted milk ice cream

YUZU SEMIFREDDO olive oil cake, thai basil granita, yuzu curd

DAILY ICE CREAM AND SORBETS

EXECUTIVE CHEF
DWAIN KALUP

*Parties of 2-3 are provided 1.5 hours to enjoy their meal. Parties of 4-6 are provided 2 hours to enjoy their meal. Thank you for allowing us to serve you and other guests in a timely manner. *Contains nuts. Please inform us of any food allergies. Consuming raw or undercooked meat, poultry, seafood or shellfish may increase your risk of foodborne illness.*

