

date night

DINNER — TUE, WED, THU
FOUR COURSES TO SHARE
& A BOTTLE OF WINE
99.95 FOR TWO GUESTS

COURSE ONE, CHOICE OF —

FARMED ATLANTIC SALMON CEVICHE

(DF) coconut leche de tigre, avocado,
chili oil — taro chips

WILD TAHITIAN ALBACORE TUNA POKE

(DF) hibiscus, pickled habanero,
pineapple salsa — taro chips

BURRATA CHEESE with APRICOT MOSTARDA

(V) saba syrup, basil, fennel pollen
— grilled rustic bread

COURSE TWO, CHOICE OF —

GREEN GODDESS SALAD

(GF) baby kale, bacon, avocado,
crispy corn nuts, cucumber,
tomato, goat cheese

TIJUANA CAESAR SALAD
kale and baby romaine, tortilla
crisps, pepitas, cotija cheese,
anchovy, tajin

COURSE THREE, CHOICE OF —

STEAMED PEI MUSSELS in THAI GREEN CURRY MAKE 'EM SPICY +1.95 MAKE 'EM MOULES-FRITES +4.95

(DF) coconut milk, ginger, kaffir lime
— grilled rustic bread

CRISPY OAXACAN HOT SHRIMP
guajillo and arbol chili oil, charred
scallion aioli — classic fries or
garden salad

COURSE FOUR, CHOICE OF —

THAI MILK TEA BLONDIE SUNDAE
'greater than the sum of its parts' —
vanilla ice cream, thai tea caramel,
sea salt

CHOCOLATE BREAD PUDDING
chocolate chipotle ganache,
salsa seca streusel, cinnamon
whipped cream

BOTTLE OF WINE CHOICE OF —

This week we are showcasing the wines of Tablas Creek Vineyard in Paso Robles. This iconic Central Coast estate was among the first of their time to concentrate exclusively on the production of Rhone-style varietals in California (think ABC - 'anything but Cabernet/Chardonnay').

WHITE BLEND 'PATELIN DE TABLAS', TABLAS CREEK, PASO ROBLES, CA '23

RED BLEND 'PATELIN DE TABLAS' TABLAS CREEK, PASO ROBLES, CA '23