

SPRING RESTAURANT WEEK MENU

Available April 12, 13, 19 & 20

3 COURSE PRIX FIXE \$44.95

Choice of one of each course

APPS

SPRING CORN BISQUE

Spring corn bisque, dehydrated corn, chive, chili oil

PORK BELLY BAO BUNS

Seared pork belly, hoisin, scallion, pickled cucumber

SEARED TUNA SALAD

Ahi tuna, mixed greens, daikon, carrot, edamame, sesame seeds, avocado, cucumber wasabi dressing

ENTREES

SEARED SCALLOPS

Diver scallops, cauliflower 3 ways, golden raisin, brown butter emulsion

SHORT RIB RAVIOLI

Short rib ravioli, root vegetables, parmesan truffle monte

CHICKEN MILANESE

Seared chicken cutlet, marinated grape tomatoes, arugula, caper brown butter, balsamic glaze

DESSERTS

MOLTEN SMORES LAVA CAKE

LUCKY CHARMS CRÈME BRULEE

FRESH BERRIES WITH PROSECCO SABAYON

Tax and gratuity not included.