



RESTAURANT WEEK

\$45 OPTION ONE

First Course

Choice Of:

JUMBO SHRIMP COCKTAIL

horseradish | cocktail sauce | mustard aioli

FILET TARTARE

shallots | capers | quail egg | black truffle

WAGYU MEATBALLS

house made marinara | shaved parmesan

THE WEDGE

iceberg | cherry tomatoes | carrots | blue cheese dressing | crispy bacon

SOUP OF THE DAY

Second Course

Choice of:

PAPPARDELLE WAGYU RAGU

slowly braised | parmesan cheese

AHI TUNA

mustard seed crusted | pineapple mustard chardonnay sauce | creamy ginger mashed potatoes | broccolini

CENTER CUT NEW YORK

ORGANIC JIDORI CHICKEN

roasted fingerling potatoes | cipollini onions | lemon rosemary chardonnay sauce

Third Course

LIMONCELLO SPONGE CAKE

CHOCOLATE MOUSSE CAKE



\$65 OPTION TWO

First Course

CRAB CAKE

chipotle aioli & mango chutney

THE CAPRESE

burrata, heirloom tomato, basil, balsamic vinaigrette

LOBSTER BISQUE SOUP

tobiko caviar, sour cream

Second Course

FILET MIGNON 8 OZ

roasted corn mashed potato

HALIBUT

creamy risotto with/ crab meat topped with/guava sauce

KOBE BEEF CARBONARA

spaghetti, egg yolk, cream, pecorino cheese

Third Course

TRES LECHES CAKE

CANNOLI

option to upgrade any second course to tomahawk +30 or Ribeye +20