



# Restaurant Week Dinner 2024



Aug 12th- Aug 19th

\$55

## 1st Course

### Soup of the Day

#### Spicy Gravlax Salmon Tartar

With smashed avocado, siracha aioli, lettuce, and crispy cone

#### Citrus Grapefruits Salad

With arugula, endive, red onion, crumbled feta, sumac, homegarden violet syrup

## 2nd Course

### Grilled Swordfish Filet

Served with grilled vegetables, zucchini, squash, tomatoes, onions, bell peppers, tahini sweet potato puree, and caper tomato sauce

#### Pan Seared Bacon Wrapped Pork Tenderloin

Served with garlic mashed potatoes, spinach, confit garlic, and rosemary pork sauce

#### Butternut Squash Milanese

Served with roasted brunoise vegetables, celery puree, and browned lemon butter sauce

## 3rd Course

### Peach Melba

Farmers market rose and hone poached peaches, whipped cream, ice cream, berry coulis, and almonds

#### Floating Island

with creme anglaise, caramel, and almonds