



Restaurant Week Lunch 2024



Aug 12th- Aug 19th

\$35

1st Course

Soup of the Day

Grilled Shrimp

With shishito peppers, grapes, tomatoes, basil, chili garlic sauce, and spring roll cone

Citrus Grapefruits Salad

With arugula, endive, red onion, crumbled feta, sumac, home garden violet syrup

2nd Course

Grilled Salmon Filet

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

Chicken Paillard

Served with garlic mashed potatoes, spinach, and rosemary sauce

Avocado Toast

Served with radish, smoked salmon, romaine lettuce, and ricotta cream

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