



# Restaurant Week Dinner 2025



Jan 27th- Feb 2nd

\$55

## 1st Course

Soup of the Day

Winter Salad

With radicchio, red cabbage, carrots, pomegranate, pine nuts, passion fruit vinaigrette, and smoked feta

Grilled Octopus

With shishito peppers, tomato, onions, garlic, grapes, basil chili pepper sauce

## 2nd Course

Beef Bourguignon

Braised Beef in red wine served with creamy pasta

Creamy Seafood Risotto

Pan Seared Seafood over creamy mushroom risotto served with an orange, ginger, turmeric sauce

Roasted Delicata Squash

Stuffed with brunoise vegetables and quinoa. Served with spicy sesame kabocha pumpkin puree

## 3rd Course

Profiteroles

with vanilla ice cream, chocolate sauce and whipped cream

Floating Island

with creme anglaise, caramel, and almonds

Warm Apple Tarte

with ice cream and caramel sauce