



Restaurant Week Dinner Menu



3-Course for \$55 August 18th-24th

Appetizer

Soup of the Day

Grilled Local Peach Salad

Roasted heirloom cherry tomato, pickled red cabbage, coriander, ricotta cream, and radish

Watermelon Cubes Salad

With cucumber, figs confit, queso fresco, arugula, and jalapeño vinaigrette

Veal Sweet Breads

Sautéed mushrooms, spinach, truffle potato puree, and madeira sauce

Main Course

Grilled Japanese Hamachi Filet

On corn succotash, heirloom tomato puree, snow peas, passion fruit foam

Our Traditional Veal Cheeks

Over buttermilk puree, glazed crispy brussel sprouts, and vegetable veal sauce

Petit Filet Mignon

With truffle mashed potatoes, roasted cherry tomatoes, and pepper sauce

Green Zucchini cut as Spaghettis (VEG)

Served with heirloom local cherry tomato sauce, smoked tofu cream, and fresh herbs

Dessert

Peach Melba

Poached farmers market peach, berry coulis, vanilla ice cream, and Chantilly cream

Bread Pudding

Fruit confit and Madagascar vanilla ice cream