



# Restaurant Week Lunch Menu



3-course for \$35 August 18th-24th

## Appetizer

### *Soup of the Day*

#### *Watermelon Cubes Salad*

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

## Main Course

### *Grilled Japanese Hamachi Filet*

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

### *Roasted Chili Garlic Chicken*

*Bean puree, kimchi fennel, braised Swiss chard*

### *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*