



Restaurant Week 2022



Choice of A la Carte or pre-fixe 3 course at \$55/person

Starters

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| Gazpacho Andalou, garnished with diced bell peppers, shallots, and tomato | \$12 |
| Cantaloupe mint salad, with red onions, marinated cucumber, and whipped feta cheese | \$14 |
| Local Baby Purple Eggplant Japanese Tempura, pickled mustard seed, scallions, sweet chili sauce | \$14 |

Entrees

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| Grilled Veal T-Bone Chops, buttermilk potato puree, caramelized Belgium Endives, persillade caper sauce | \$38 |
| Wild Caught Rockfish with asparagus and wild mushroom croquette, ricotta asparagus foam | \$34 |
| Spaghetti Zucchini, heirloom cheery tomato compote, parmesan cheese, basil pesto | \$28 |

Dessert

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| Local Peach Melba, with vanilla ice cream, toasted almonds, whipped cream, and a berry coulis | \$12 |
| Floating Island, soft merengue with creme anglais, caramel sauce, and toasted almonds | \$10 |
| Carrot Cake with cream cheese icing and carrot puree | \$10 |