



Restaurant Week Lunch 2025



Jan 27th- Feb 2nd

\$35

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

Chicken Basquaise

Braised Chicken with white wine, tomatoes, bell peppers, onions and Piment D' Espelette served with mashed potatoes

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