

3 COURSE

\$35 Menu

JANUARY 8th-31st

APPETIZER

choice of

YUZU WASABI GUACAMOLE

yuzu, wasabi root, black sesame seeds,
jalapeño, wonton chips

TEMPURA CAULIFLOWER

crispy fried florets, lemon hondashi honey,
spice blend, miso aioli

TEMPURA SHRIMP

crispy prawns, yuzu chili sauce

MAINS

choice of

SURF & TURF

4 oz Hanger, 3 sautéed shrimp, jalapeño
creamed corn

BURRATA PASTA

Pesto rigatoni, cilantro, parsley, tomatoes,
fresh garlic, burrata

BISTRO STEAK SALAD

5oz Steak, tomatoes, red onions, blue cheese
crumbles, cucumber, crispy onions, butter
leaf, mixed greens, light balsamic vinaigrette.

DESSERT

choice of

CRÈME BRÛLÉE

LEMON & STRAWBERRY SORBET

with fresh berries

S L A T E