

## **\$20.17 Menu**

**Includes choice of beverage and  
dessert**

### **GINGER CHICKEN CONSOMME**

israeli cous cous/ vegetable confetti

### **CAESAR**

hearts of romaine/ warm potato  
croutons/ parmesan crisp

### **BLT SALAD**

iceberg wedge/ apple wood smoked  
bacon/ marinated tomatoes/ house  
made bleu cheese dressing

### **ROASTED BEETS**

crispy goat cheese/ pickled onion  
orange segments/ citrus vinaigrette

### **PORTOBELLO MUSHROOM SALAD**

wilted spinach/ apple wood smoked  
bacon vinaigrette/ poached egg  
crispy potato

### **CALAMARI & ROCK SHRIMP**

sweet and spicy glaze  
vegetable confetti

### **TUNA TARTAR**

cucumber/ jalapeño  
asian guacamole/ wonton chips

### **STEAK AND EGGS**

carpaccio/ egg crostini  
shaved reggiano cheese/ truffle oil

### **GNOCCHI “MAC AND CHEESE”**

mushroom/ prosciutto/ first light  
creamery goat cheese/ truffle oil

### **FOIE GRAS CHERRY WAFFLE**

savory waffle/ pinot noir soaked  
cherry jam/ foie gras porcini  
mushroom “butter”

### **“POTATO SKINS”**

gorgonzola/sour cream/ crispy  
prosciutto/ green onion

## **\$40.17 Menu**

**Includes choice of beverage and  
dessert**

### **ROASTED CHICKEN**

creamy ricotta polenta/ roasted roma tomatoes  
pickled leeks/ buttermilk drizzle

### **SALMON**

pecan crust/ sweet potato hash  
chorizo vinaigrette/ honey buerre blanc

### **AHI TUNA**

coriander crust/ crispy rice cake  
citrus chili glaze/ avocado salad

### **SHRIMP CRUSTED SWORDFISH**

herb risotto/ grilled asparagus/ romesco salsa  
beurre blanc

### **ROASTED DUCK BREAST**

butternut squash risotto/ duck confit  
pomegranate demi glaze/ toasted pepitas

### **RIB EYE**

gorgonzola crust  
fingerling potato and bacon salad  
merlot sauce

### **BOUILLABAISSSE**

tomato and fennel broth/ chorizo sausage/ mussels/  
scallops/ shrimp/ gnocchi

### **FILET MIGNON**

wild mushroom and gnocchi salad  
pancetta demi glaze

### **SWEET POTATO RAVIOLI**

caramelized cauliflower/ pecans  
sage brown butter sauce/ golden raisins

*Chef / Owner*

*- Brian Mietus-*

*Sous Chef*

*-Soichiro Kimura-*

*18% gratuity on parties of 8 or more  
\$5 split-plate fee for large plates*