

# Restaurant Week

• LUNCH MENU •  
• 2 COURSES FOR \$18 •

## FIRST PLATES

### **Parsnip & Celery Root Soup**

Creamy Brie, Beech Mushrooms, Truffle Oil, Pancetta

### **Baby Arugula**

Goat Cheese, Dried Cranberries, Roasted Walnuts,  
Banyuls Vinaigrette

### **Steamed Edamame**

Ginger Mirin Vinaigrette

### **Braised Shortrib Croquette**

Lemon Black Pepper Aioli,  
Breakfast Radish, Parsley, Pickled Shallots

## ENTRÉE

### **Short Rib Tacos**

Crispy Slaw, Salsa Verde, Avocado Crema

### **Smoked Salmon Avocado Toast**

Tomato, Sourdough, Micro Cilantro, Basil Mayonnaise

### **Orecchiette**

Leeks, Primordia Mushrooms, Sweet Garlic, Baby Kale, Herb Cream

### **Grilled Chicken Breast**

Caperberries, Haricots Vert, Micro Arugula,  
Roasted Lemon Vinaigrette

