



2022 Summer Restaurant Week

First Course

Prosciutto Toast

Brioche, Bread, Crème Fraiche, Pickled Shallots

Confit Duck Flat Bread

Duck Confit, Cherry tomatoes, Crème Fraiche, Pickled Shallots, Feta

Chilled sweet Pea Soup

Topped with Shrimp Ceviche, Lime Wedge

Strawberry Salad

Baby Greens, Strawberries, Roasted Pistachios, Goat Cheese, Blueberry Vinaigrette

Soup Du Jour

Second Course

Pork Katsu

Orange Teriyaki, Fried Cauliflower with Seven Spice, Vegetable Fried Rice

Almond Crusted Chicken Breast

Herb Crushed Fingerling Potato, Caramelized Fennel

Chilean Sea Bass

Bacon Dashi, Red and White Quinoa, Grilled Asparagus

Ratatouille

Stewed, Zucchini, Eggplant, Tomatoes, Red Bell Peppers, Bay Leaf, Rosemary Sage, Thyme, Toasted Almonds, Fried Onions

Dessert

Coconut Tres Leches

Milk Sponge Cake, Coconut, Raspberry Coulis

Strawberry Cream Puff

Puff Pastry, Macerated Strawberries, Vanilla Whip Cream, Crème Anglaise

Chocolate Brownie Alamo

Malted Milk Ice Cream

Lemon Bar

Shortbread Crust, Lemon Curd, Blueberry & Mint Coulis

**\$42.00 Does Not Include Tax & Gratuity
(Offered For Entire Table Only)**

Executive Chef Timothy Widrick

20% Gratuity will be added to parties of 6 or more

*Consuming Raw or Undercooked Seafood, Shellfish & Meats May Increase Your Risk of Food Borne Illness

