

# RESTAURANT WEEK

PRIX FIXE MENU: SELECT ONE ITEM FROM EACH COURSE

\$50 PER PERSON

## FIRST COURSE

### ORGANIC GREYSTONE

SPRING MIX / CARAMELIZED WALNUTS / BOSCH PEAR /  
MAYTAG FARMS BLUE CHEESE / STONE GROUND LEMON VINAIGRETTE / TRUFFLE CROUTONS

A TWIST TO WILD BOAR G. F. - D. F.  
CA BUTTERMILK POLENTA / CRUSHED TOMATOES /  
CALIFORNIA RED PEPPER / PINOT NOIR REDUCTION

CRISPY CALAMARI  
HOUSEMADE MARINARA / CHIPOTLE AIOLI

PORTOBELLO  
ARTICHOKE / AGED GORGONZOLA / SPINACH / BELL PEPPER /  
ROASTED TOMATOES / BECHAMEL SAUCE

## SECOND COURSE

BOURBON BRAISED PORK CHOP G. F.  
APRICOT JAM / CA BUTTERMILK POLENTA / PICKLED CARROTS

BISON TENDERLOIN G. F.  
POACHED PEAR / DRY FIG PORT REDUCTION / CRISPY TRUFFLE RISOTTO CAKE

PRIME PETITE FILET G. F. - D. F.  
21 DAY AGED

APPLEWOOD SMOKED CHINOOK SALMON C. F.  
SERVED MEDIUM / BROCCOLINI / ORGANIC CARROTS / CHAMPAGNE UNAGI SAUCE

## THIRD COURSE

CHOCOLATE MOUSSE | N.Y. CHEESECAKE |  
LIMONCELLO SPONGE CAKE

## SIDES AND ADD-ONS

HERBED BUTTER CORN &  
APPLEWOOD BACON 7

BEER BATTERED PARMESAN  
TRUFFLE FRIES 8

6OZ AUSTRALIAN LOBSTER TAIL 16

BRUSSELS SPROUTS 8  
APPLEWOOD BACON / DATES /  
GOAT CHEESE / BALSAMIC GLAZE

SHRIMP SCAMPI 14

PANCETTA MAC & CHEESE 12

NO SPLITTING, NO SUBSTITUTIONS, NOT APPLICABLE WITH ANY OTHER PROMOTIONS. TAX AND GRATUITY NOT INCLUDED.  
SPEND OVER \$175 PER COUPLE & EARN A \$25 GIFT CARD FOR YOUR NEXT VISIT.

G. F. = CELIAC FRIENDLY | D. F. = DAIRY FREE

# RESTAURANT WEEK

PRIX FIXE MENU: SELECT ONE ITEM FROM EACH COURSE

**\$60 PER PERSON**

## FIRST COURSE

WEST COAST OYSTERS G. F. - D. F.  
DRESSED IN CHAMPAGNE / GINGER / SHALLOT MIGNONETTE / Classic accompaniments

BIG EYE TUNA G. F. - D. F.  
ROASTED SESAME PONZU / AVOCADO / WONTON CHIPS /  
CUCUMBERS

WEDGE SALAD  
LOCAL BABY ICEBERG LETTUCE / EGG / MAYTAG FARMS BLUE CHEESE / CHERRY TOMATOES /  
APPLEWOOD BACON / RED ONION / BLUE CHEESE DRESSING

SHAVED BRUSSELS SPROUTS CAESAR  
WHOLE LEAF ROMAINE / CIABATTA CROSTINI / AGED PARMESAN ROMANO / S  
HAVE OF BRUSSELS SPROUTS  
\*ADD ANCHOVIES \$3

## SECOND COURSE

ELK CHOP G. F. - D. F.  
PORCINI RUBBED / CORIANDER-BLACKBERRY / PANCETTA / FINGERLING POTATOES / SHITAKE

20 OZ BONE-IN RIB EYE G. F. - D. F \$5 ADD.

LOCAL WHITE SEA BASS G. F.  
SAUTEED SPINACH / SHITAKE / CALABARESE PEPPERS / YUZO HANAKATZU GLAZE

LOBSTER SPAGHETTI DIAVOLO D. F.  
LOBSTER / CALAMARI / CLAMS / MUSSELS / SHRIMP /  
SHAVED GARLIC / LOCAL BASIL / CHILLI FLAKES

4 OZ AUSTRALIAN WAGYU G. F. - D. F.  
DOMESTIC FULLBLOOD WAGYU

## THIRD COURSE

CHOCOLATE MOLTEN LAVA CAKE  
GLUTEN FREE 7 LAYER DARK CHOCOLATE CAKE  
LIMONCELLO SPONGE CAKE

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