

# RESTAURANT WEEK

**\$55 PER PERSON**

## FIRST COURSE

CHOICE OF:

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

WAGYU TARTARE \$+10  
JAPANESE WAGYU, PICKLED MUSTARD SEED, CAPERS SHALLOTS, TRUFFLE,  
OVER CRISPY RICE, TOPPED WITH CAVIAR

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

SWEET CHILI CEASAR SALAD  
LOCAL SWEET JAM, HOMEMADE CEASAR DRESSING, IMPORTED WHITE ANCHOVIES,  
PARMIGIANO REGGIANO, TRUFFLE HERB CROUTONS  
G.F. - NO CROUTONS OR CROSTINI

## SECOND COURSE

CHOICE OF:

ELK CHOP G. F. - D. F +5  
PORCINI CRUSTED, CORIANDER BLACKBERRY JAM, BAROLO WINE REDUCTION WHIPPED RUTABAGA  
AND SWISS CHARD

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

WILD ISLES KING SALMON  
WASABI MASHED POTATOES, SAUTEED SPINACH, MIRIN, GINGER, SOY GLAZE, TOPPED / MANGO  
CHUTNEY

ALASKAN KING CRAB SPAGHETTI  
ORGANIC CHERRY TOMATOES, GREEN ONION, LEMON ZEST, BRANDY LIGHT CREAM

RICOTTA GNOCCHI  
RICOTTA CHEESE CREAM PARMESAN REGGIANO SAUCE, SHAVED BLACK TRUFFLE

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

JIDORI CHICKEN BREAST  
PANCETTA FINGERLING POTATOES, ROASTED SHALLOTS, TOMATO COULIS ROSEMARY,  
CHAMPAGNE HERB A JUS

## THIRD COURSE

CHOICE OF:

GLUTEN FREE 7 LAYER DARK CHOCOLATE CAKE  
LIMONCELLO SPONGE CAKE

3 COURSE  
WINE PAIRING  
+\$25

NO SPLITTING. NO SUBSTITUTIONS. NOT APPLICABLE WITH ANY OTHER PROMOTIONS TAX AND GRATUITY NOT INCLUDED.

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