

September 20-29th



RESTAURANT WEEK

44 per person

(Does not include beverage, tax or gratuity)

APPETIZER

Warm Green Asparagus Salad * ✓ (X)

Avocado, Eggs, Brandy Cocktail Mayonnaise
or

Smoked Salmon Toast

Creamy Spread, Salmon Roe, Borage Flowers, Cucumber
or

Longevity Noodles

Grilled Wild Shrimp, Ginger Broth, Pea Shoots, Chili

ENTREE

Slowly Cooked Arctic Char *

Wood Sorrel Emulsion, Chanterelles, Seared Kohlrabi
or

Pancetta Wrapped Jidori Chicken Fricassée * (X)

Crispy Fingerling Potatoes, Brussels Sprouts
Oyster Mushrooms, Light Grainy Mustard Sauce
or

Grilled Prime Sirloin Cap Steak * (X)

Roasted Japanese Eggplant, Chili Garlic Marmalade
Aromatic Red Wine Sauce

DESSERT

Poached Pear ✓

Hazelnut Frangipane, Amaretto Ganache
or

Carrot Cake Pie ✓

Lemon Cream Cheese Frosting, Toasted Coconut Ice Cream
or

Warm Chocolate Cake ✓

Caramel Ice Cream

(X) **Gluten Free**

✓ **Vegetarian**

*These items may contain raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to the chef, manager, or your server.