

# salt

## RESTAURANT WEEK

### \$55 PER PERSON

#### APPETIZERS (PICK ONE)

**Soy Glazed Pork Belly** cucumber wakame salad, furikake, scallions, spicy aioli

**Tuna Tartare Nachos\*** wonton chips, wasabi-avocado crema, pickled ginger cream, dried seaweed, diced raw tuna, tobiko, sweet soy glaze

**Gambas al Ajillo** garlic shrimp, olive oil, preserved lemon, arbol chili, brandy, grand rustico

**Housemade Gnocchi** zucchini, summer squash, corn, spinach, roasted peppers, basil pesto, roasted red pepper butter, crispy parmesan

#### ENTRÉES (PICK ONE)

**Togarashi Crusted Tuna\*** seared tuna, nori aioli, pickled ginger salsa, charred udon noodles, vegetable stir fry

**Braised Short Rib** roasted garlic mashed potatoes, skillet corn, roasted mushrooms, baby spinach, tomato persillade, red wine jus + 5

**Wagyu Burger\*** Allen Brothers Wagyu, white truffle aioli, gruyere cheese, roasted mushrooms, crispy onions, brioche bun  
add truffle parmesan fries + 3

**Soy Glazed Chilean Seabass** carrot ginger puree, garlic spinach, citrus beurre blanc + 5

#### SWEET TREAT (PICK ONE)

**Chocolate Cheesecake** citrus supremes, hot fudge sauce, sea salt, whipped cream

**Vanilla Bean Panna Cotta** raspberry coulis, macerated berries, almond graham cracker crumble

**Seasonal Sorbet** mixed berries

GENERAL MANAGER MIKE GRAHAM  
EXECUTIVE CHEF ALFREDO LOPEZ

\* THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION  
PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

8.18.25