

MONDAY DATE NIGHT

\$55

SHAREABLES (PICK TWO)

Fork & Knife Caesar grilled artisan romaine heart, toasted brioche, 63 degree egg, boquerones, parmesan

Calamari Vietnamese chili vinaigrette, pickled red onion, cilantro, spicy aioli

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

Hummus choice of spiced Wagyu beef **OR** za'atar spiced cauliflower pine nuts, pickled chillies, housemade garlic flatbread

Crispy Miso Pork Belly cider chili glazed pork belly, apple gochujang puree

Housemade Gnocchi roasted butternut squash, mushrooms, sage brown butter, candied walnuts, parmesan

Crispy Pork Belly Steamed Buns (2) buns, hoisin, scallion, cucumber, jalapeño, cilantro

ENTREES (PICK ONE)

Linguine & Clams egg linguine, preserved lemon, baby kale, shaved brussels sprouts, littleneck clams, grilled grand rustico

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

7 oz NY Strip* foie gras green peppercorn sauce, potato gratin, pickled tomatoes + 10

Wagyu Burger* Snake River Farms American Wagyu, white truffle aioli, mushrooms, gruyere cheese, crispy onions + 5
add truffle parmesan fries + 3

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 MICHAEL BOLEA | EXECUTIVE CHEF DANE SEWLALL

* 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

9.22.2022

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