

MONDAY DATE NIGHT

\$55

SHAREABLES (PICK TWO)

Spring Salad grilled asparagus, sweet peas, charred Vidalia onions, whipped goat cheese, romaine hearts, fresh herbs, lemon poppyseed vinaigrette, spiced almonds

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 asparagus, English peas, baby spinach, roasted garlic parmesan cream, sun-dried tomato vinaigrette

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

ENTREES (PICK ONE)

Bucatini Carbonara guanciale, English peas, parmesan, pecorino, Calabrian chili oil

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

Braised Beef Short Rib creamy polenta, fava beans, pancetta jus, pea green gremolata + 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

3.27.2023

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