

# MONDAY DATE NIGHT \$55

## SHAREABLES (PICK TWO)

**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

**Spring Salad** grilled asparagus, English peas, charred spring onions, whipped goat cheese, romaine, fresh herbs, lemon poppyseed vinaigrette, spiced almonds

**Housemade Gnocchi** English peas, baby spinach, asparagus, roasted garlic parmesan cream, sun dried tomato vinaigrette

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

## ENTREES (PICK ONE)

**Spicy Bucatini** guanciale, onion confit, spicy tomato sauce, parmesan

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

**BBQ Short Rib** charred peppers & tomato slaw, crispy potatoes, pickled jalapeno aioli, salsa verde + 10

**Wagyu Burger\*** Ovoka Farm VA Wagyu, white truffle aioli, gruyere cheese, roasted mushrooms, crispy onions + 7

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

SENIOR GENERAL MANAGER EDDIE LANE | 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

03.28.2024