

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** charred eggplant baba ganoush
pine nuts, pickled chillies, housemade garlic flatbread

Pork Belly Tataki cucumber wakame salad, pickled ginger, spicy aioli

Housemade Gnocchi zucchini, summer squash, corn, spinach, eggplant, sundried tomato vinaigrette, roasted garlic parmesan cream

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

ENTREES (PICK ONE)

Crab Cake sweet corn puree, grilled lemon, summer corn relish

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

5.23.2022

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