

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

Steamed Buns Crispy Pork Belly OR Duck Confit

(2) buns, hoisin, scallion, cucumber, jalapeño, cilantro

Hummus spiced Wagyu beef, pine nuts, pickled chillies, housemade garlic flatbread

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

Housemade Gnocchi roasted mushrooms, brussels sprouts, butternut squash, crispy sage,
candied walnuts, brown butter

ENTREES (PICK ONE)

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

Tempura Fried Branzino* grilled broccolini, orange soy glaze, togarashi peanut gremolata

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

Salted Caramel Crème Brûlée flaky sea salt, fresh berries

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

10.25.2021

TRISTE