

MONDAY  
**DATE NIGHT**  
**\$50**

**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

**Di Stefano Burrata** summer panzanella, pickled cucumbers, cherry tomatoes, kalamata olives, rustic croutons, grilled scallion pesto

**ENTREES (PICK ONE)**

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

**Atlantic Halibut\*** sticky rice, soy sherry broth, mushrooms, baby spinach, radish, scallion, edamame

**24 oz Cowboy Ribeye\*** Allen Brothers, red wine jus + 30

**Wagyu Burger\*** Snake River Farms American Wagyu, white truffle aioli, mushrooms, gruyere cheese, crispy onions

add 4 oz seared Hudson Valley foie gras + 16

add Truffle Parmesan Fries + 3

**SWEET TREAT (PICK ONE)**

**Chocolate Cheesecake** citrus supremes, hot fudge sauce, sea salt, whipped cream

**Passionfruit Panna Cotta** toasted coconut, fresh berries, basil oil

**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**

8.17.21

**DATE NIGHT**