

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

Chilean Sea Bass* 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

6.16.21

DATE NIGHT