

MONDAY
DATE NIGHT
\$50

SHAREABLES (PICK TWO)

Calamari Vietnamese chili vinaigrette, pickled red onion, cilantro, spicy aioli

Hummus Spiced Wagyu beef pine nuts, pickled chillies, with housemade garlic flatbread

Steamed Buns Crispy Pork Belly OR Duck Confit

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

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

Housemade Burrata spring panzanella, pickled cucumbers, cherry tomatoes, kalamata olives,
rustic croutons, grilled scallion pesto

Tuna Tartare Nachos* wonton chips, wasabi-avocado crema, pickled ginger cream, dried seaweed,
diced raw tuna, tobiko

ENTREES (PICK ONE)

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

Chilean Sea Bass* sticky rice, soy sherry broth, mushrooms, baby spinach, radish, scallion, edamame

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

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

SWEET TREAT (PICK ONE)

Dark Chocolate Torte luxardo cherry syrup, candied walnuts, whipped cream

Salted Caramel Creme Brûlée salted caramel custard, flaky sea salt

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

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