

# RESTAURANT WEEK

January 19 - February 1

\*EXCLUDING SATURDAY'S\*

## FIRST COURSE

Spicy Tuna Tartar

*avocado, masago mayo, shrimp chips (g,s)*

Beet & Kale Salad

*pistachio pesto, bulgarian feta,  
black olive crumble (d,n)*

Wild Mushroom Toast

*-focaccia, whipped goat cheese,  
tahini vinaigrette (d,g)*

Jerk Spiced Pork Belly

*caramelized apple, brussels sprouts*

## ENTREE

Braised Short Rib

*pommes rosti, bacon jam, saba (d,g)*

Roasted Airline Chicken Breast

*caraway gnocchi, roasted root vegetables,  
sherry vinegar jus (d,g)*

Alaskan Cod Piccata

*crispy potato, lemon caper white wine emulsion (d)*

Tofu Tataki

*sushi rice, bok choy, shiitake mushroom,  
hijiki salad, soy reduction*

## DESSERT

Chocolate Passion Fruit Torte

*dark chocolate mousse, caramel, passion fruit  
mango namelaka (d,g)*

**40. Per Person**

*Select One from each Course*

A Little Pick Me Up 15

*jim beam black bourbon, coffee liqueur,  
espresso, vanilla, cinnamon*

Foreign Shores 15

*roku gin, junmai sake, ginger, hibiscus*

**\*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS  
OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES**

*Allergies: d:dairy, g:gluten, n:nuts, s:shellfish*