

FEARLESS RESTAURANT WEEK

April 7th to 13th

FIRST COURSE

Spicy Tuna Tartar

avocado, masago mayo, shrimp chips (s)

Moshulu Salad

*mixed greens, grilled corn, queso fresco,
avocado cilantro cream, tajin (d)*

Wild Mushroom Toast

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

Jerk Spiced Pork Belly

*pineapple, watercress,
mango haba ero vinaigrette*

ENTREE

Braised Short Rib

pommes rosti, haricot vert, saba (d)

Roasted Airline Chicken Breast

*truffle gnocchi, fava bean, english peas,
roasted tomato, sherry vinegar jus (d,g)*

Alaskan Cod Piccata

succotash, preserved lemon, aleppo pepper (d)

Tofu Tataki

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

DESSERT

Creme Caramel Cheesecake (d,g)

\$45 per person

***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