

proof

Summer Restaurant Week Dinner Menu ~ \$35

please choose one dish from each course

First Course

Waygu Beef Carpaccio
chilies, shallots, roasted peanut,
crispy rice, fragrant herbs

or

Heirloom Tomato Salad
burrata, pickled hearts of palm,
black garlic vinaigrette

or

Bacon Wrapped Dates
blue cheese fondue,
toasted almonds

Second Course

Mediterranean Sea Bass
brazilian risotto, radish
parsley salad

or

Roasted Half-Chicken
peewee potatoes, grilled
asparagus

chicken demi glace

or

Potato Gnocchi
liguiran walnut & marjoram sauce

Third Course

Passionfruit Tart
blueberries, white chocolate
marshmallow, candied lemon

or

Tripel Chocolate Mousse
raspberry macaroon, ganache
fresh berries