

# Restaurant Week 2025

3 Course Experience - \$45

## APPETIZER

### Shaking Beef

wagyu tips | napa cabbage | pickled onions | lime

### Curry Mussels

coconut milk | lime | cilantro

### Roasted Rainbow Carrots

caramelized | maple | orange | crème fraîche | parsley

## SOUP / SALAD

### Mediterranean Salad

romaine | olives | pickled onion | greek dressing | feta

### Avgolemono

chicken | lemon | egg dumpling

# SLATE

## MAIN

### Surf and Turf

petite wagyu filet | lump crab | hollandaise | asparagus | pomme purée

### Halibut

pan seared | ginger | leek | napa cabbage | stir fried noodle | wasabi

### Duck Leg

confit | cassoulet | prosciutto

## DESSERT + \$5

### Apple Strudel

### Mascarpone Espresso Bites

### Gluten Free Chocolate Torte

### Pecan Tartlets



*Please No Substitutions*