

Restaurant Week 2025

3 COURSE EXPERIENCE - \$45

APPETIZER

Pizzetta

black garlic spread | cheese blend | tomato jam | hot honey

Shrimp Al Ajillo

sweet calabrian chiles | crispy brussels sprouts | sesame

Potato Pancake

roasted red pepper coulis | crème fraîche | pickled onions

SOUP / SALAD

Mediterranean Salad

romaine | olives | pickled onion | greek dressing | feta

Avgolemono

chicken | lemon | egg dumpling

MAIN

Surf and Turf

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

Halibut

pesto | roasted red pepper couscous | basil oil

Black Garlic Alfredo

grilled chicken | pappardelle | cream | parmesan | fresh herbs

DESSERTS + \$5

Apple Strudel

Mascarpone Espresso Bites

Gluten Free Chocolate Torte

Pecan Tartlets



PLEASE NO SUBSTITUTIONS