



MARKET

RESTAURANT + BAR

THE RESTAURANT WEEK MENU BELOW IS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY.

RESTAURANT WEEK MENU 50.00 per person

WINE PAIRINGS (optional) 25.00 per person

Beverage, tax & gratuity not included in Restaurant Week price.

Restaurant Week menu consists of: 1 Starter, 1 Entrée, and 1 Dessert per person.

We are unable to split or share items from the Restaurant Week menu

No Substitutions or Menu Modifications Please

Starters

GINGER CARROT SOUP & VIETNAMESE MEATBALLS

Soy-Braised Mushrooms, Broccolini, Whipped Coconut Milk, Sesame Chili Oil, Five Spiced Croutons

SMOKED IDAHO BROOK TROUT

Marinated Alaskan Potatoes, Capers, Trout Caviar, Chive Crème Fraiche

HAMACHI SASHIMI & SESAME-NORI CRACKERS

Ginger Sticky Rice, Purple Daikon-Radish Salad, Yuzu Aioli, White Ponzu, Wasabi Tobiko

BLUE CHEESE SOUFFLÉ & HONEY CRISP APPLES

Butterleaf, Sour Cherry-Balsamic Vinaigrette, Spiced Walnuts

CHARDONNAY BRAISED ARTICHOKE & SHAVED PROSCIUTTO SALAD

Herb-Buttermilk Dressing, Sweet Pepper-Olive Relish, Snap Peas, Manchego

Entrées

RED SNAPPER & SHRIMP "HOT POT"

Lobster Sausage, Ramen Noodles, Bok Choy Sauté, Hot & Sour Broth, Pea Shoot Salad

TRUFFLED FOREST MUSHROOM RAVIOLI

Garlic-Gai Lan Sauté, Curry Squash Purée, Lustau Sherry, Toasted Hazelnuts

JIDORI CHICKEN BREAST & SAUSAGE

Herb Gnocchi, Braised Kale, Sauerkraut, Trumpet Mushrooms, Apple Mostarda

PETRALE SOLE & SOUR CREAM-CHIVE POTATOES

Braised Fennel, Crispy Sunchokes, Satsuma Tangerines, Savoy Spinach, Brown Butter Emulsion

GRILLED PRIME SKIRT STEAK & GARLIC MASHED POTATOES

Broccolini, Mushroom Sauté, Baby Beet Roast, Crispy Onion Ring, Jalapeño Hollandaise

Add Cabernet Braised Prime Beef Short Rib to Any Dish // (\$15 Supplemental)

Add Maine Lobster to Any Dish // (\$25 Supplemental)

Desserts

CITRUS CHEESECAKE

Almond Sponge Cake, Meyer Lemon Curd, White Chocolate Feuilletine, Tangerine Purée

CHOCOLATE MOUSSE BAR

Banana Ice Cream, Peanut Crunch, Cocoa Chiffon, Bittersweet Chocolate Sauce

BUTTERSCOTCH PUDDING

Salted Caramel Sauce, Whipped Crème Fraiche, Toasted Oats, Brown Butter-Vanilla Shortbread

1/17/2017