



RESTAURANT WEEK THREE COURSES

\$30 PER PERSON | JANUARY 17 – 24

START CHOICE OF

BAKED PACIFIC OYSTERS
myer lemon, garlic, herbs // crostini

CELERIAC SOUP
black winter truffle, walnuts **G**

CALIFORNIA LAMB CROQUETTE
cara cara orange marmalade, strauss yogurt

PLATES CHOICE OF

LOCAL HALIBUT TEMPURA
smoked penn cove mussels, roasted mushrooms, baby broccoli,
pickled cherry peppers // stone ground mustard cream

CHILE CRUSTED SHORT RIBS
california aged cheddar polenta, braised cauliflower // fire roasted tomato jus **G**

VEGETARIAN LASAGNA
house-made pasta and ricotta cheese **V**

SWEETS CHOICE OF

WARM GRIDDLED CARROT CAKE
cream cheese icing

PEANUT BUTTER – CHOCOLATE CHEESECAKE
toasted peanut crust **G**

KEY LIME SORBET
blood orange and toasted coconut macaroon **G**

V VEGETARIAN **VN** VEGAN **G** GLUTEN-FREE

Please alert your server to any food allergies before ordering. The current sales tax will be added to the price of all food and beverage items served. For parties of 6 or more, a mandatory service charge of 18% (plus current sales tax) will be added to your bill. WARNING: Consuming raw or undercooked meat, eggs, poultry, seafood, or shellfish may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.