



RESTAURANT WEEK 3 courses \$50

First (choose one)

Daily Ceviche

gluten free papadum lentil crackers

Butter Lettuce Salad

bleu cheese dressing, point Reyes cheese crumbles, serrano ham

Roasted Apples and Baby Beet Salad

Oranges, Arugula, Sweet Salty Pepitas, Goat Cheese/ Burrata Cheese and Whole Grain Honey Mustard Vinaigrette

Clam Chowder with toasted baguette

Fresh clams, bacon, celery, carrots, onions

Crispy Pulpo + \$ 5.00

heirloom tomato, radish, pesto glazed balsamic

Crab Tostada

lump crab, tomato, onion, cilantro, avocado puree, with a white citrus crema

San Sebastian Flatbread

shrimp, spanish chorizo, cilantro, spanish manchego cheese

Margherita Flatbread

heirloom tomatoes, mozzarella, basil

Crispy Pork Belly

maple brown sugar glaze, celery apple puree, fuji apple celery, frisee salad

Second (choose one)

Lamb Shoulder Pappardelle Pasta

braised lamb shoulder, white mushrooms, cherry tomatoes

Apricot Glazed Crispy Cauliflower

Marinated charred vegetable cous cous, chimichurri yogurt

Second continued...

Cusp Fresh Catch of the Day

Chive Spaetzle, Chanterelle Mushrooms, Asparagus, Yuzu Beurre Blanc

Half Roasted Mary's Chicken

Couscous with Pine Nuts and Dried Cranberry, Charred Broccolini, Red Pearl Onion and Three Sauces Chimichurri, Olive Tapenade, Pesto Calabrese

Chef's Choice Fish

Farro Risotto, Pickled Cranberry, Pickled Carrot, Cranberry Puree and Parsnip Puree

Roasted Scottish Salmon

potato manchego croquette with summer squash, poached cherry tomatoes, pickled bell peppers, basquaise sauce

Lobster Tortellini

Mussels, Clams, Shrimp, Fennel, Cranberry Tomato, Spanish chorizo with Shellfish Broth

Second Course Options for additional \$10:

Roasted Rack of Lamb

creamy goat cheese polenta, roasted carrots, charred broccolini apricot mint chutney, balsamic demi

Roasted New York Steak

Sunchoke Potato Puree, Baby Carrots, Brussels, Cipollini Onion, Pee Wee Potatoes, Blue Cheese Butter and Red Wine Sauce.

Pan Seared Scallop

Coconut black rice, edamame, grilled corn, thai red curry sauce

Third (choose one)

Chocolate Crunch Bar w / Ice Cream + \$ 6.00

chocolate sponge cake, peanut crunch, chocolate mousse, chocolate ice cream

Deconstructed Pavlova

strawberry sauce, fresh berries

Crispy Apple Fritters

homemade caramel & granola, homemade vanilla bean ice cream

Banana Cheesecake + \$6.00

banana foster, hazelnut crusting, caramel ice cream

Homemade Ice Cream or Sorbet of the Day

Ask server for available flavors!