



## RESTAURANT WEEK

3-COURSE PRIX FIXE | \$50 PER PERSON  
SELECT 1 FROM EACH COURSE

### Starter

#### BURRATA

marinated beetroot - pickled red onions - basil oil - crunchy sourdough

#### TUNA TARTARE TACOS (3)

hass avocado - taro shell - soy-honey emulsion

#### LIL' BRGS\* (additional \$5)

wagyu beef - special sauce - sesame seed bun

### Entrée

#### COFFEE RUBBED 8oz RIBEYE STEAK

8oz ribeye - french fries - stk sauce

*add grilled lobster tail \$15*

#### MAPLE RUB ORA KING SALMON

pickled cherry tomatoes - piquillo broccolini - olive dressing

#### WILD MUSHROOM RISOTTO

pecorino - braised mushrooms - baby spinach - shaved black truffle

#### ..... STEAK UPGRADES .....

WAGYU FLAT IRON 8oz + \$5

FILET 10oz + \$10

DRY-AGED DELMONICO 14oz + \$20

#### ..... OPTIONAL SIDES .....

(additional \$10 each)

yukon gold mashed potatoes | sweet corn pudding | asparagus

parmesan truffle fries | tater tots | mac & cheese

### Dessert

#### 3 CHEESECAKE CONES

freeze-dried berries - milk chocolate - oreo crumble

*\*Consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry, shellfish, or oysters may result in an increased risk of foodborne illness.*

*\*\*Tax & gratuity not included*