

Restaurant Week Menu

3 COURSE MEAL FOR \$60

STARTERS

Caesar Salad

Reggiano, white anchovy, focaccia crouton,
house caesar dressing

Melon & Prosciutto Salad

Heirloom tomato, petit greens, saba, evoo

Mushroom Soup

Roasted wild mushrooms, parmesan crisp

MAIN COURSES

Baja Striped Bass

Fingerling potato, fennel olive
tomato tapenade

Pan Roasted Chicken Breasts

Yukon potato puree, charred
broccolini, blistered tomato,
chimichurri

Prime New York Steak 12oz

Roasted potato, harissa
carrots, bone marrow butter

Quinoa Chaufa

Seasonal vegetables, almond
romesco, petite greens VG

DESSERTS

Crème Brulee with Poached Pear

Strawberry Sorbet with Fresh Berries

Brown Butter Pineapple Upside Down Cake with Coconut Gelato

Chocolate Cremeux with Hazelnut Praline, Salted Caramel Gelato & Raspberry

20 | TWENTY