



dinner restaurant week

SAMPLE MENU

choice of appetizer, entree, & dessert
from items with  : 60

alternative menu items may be ordered with a supplemental charge







appetizers

- * **Chopped Salad** 
summer vegetables, castelvetro olives, soft egg, parmesan, salami vinaigrette
- * **Classic Caesar Salad** 
garlic croutons
>>add anchovies +2
- * **Smashed Cucumber Salad** 
pickled onions, pine nut-chili crisp, labneh, za'atar
- * **Chips with Guacamole & Salsa** 
- * **Parmesan Herb Fries** 
horseradish aioli
- * **George's Famous Soup** 
smoked chicken, broccoli, black beans
- * **Tomato & Herb Focaccia Bread** 
extra virgin olive oil, balsamic
- * **Crispy Shrimp** 
mojo aioli, spicy pickled peppers
- * **Salmon Tartare** 
crispy rice, cucumber, radish, smashed avocado, gochugaru dressing
- * **Local Tuna Crudo** / +6
melon, avocado, white soy ponzu, shiso, jalapeno
- * **Hokkaido Scallop Crudo** / +10
cucumber, red onion, tostadas, peach leche de tigre
- * **Korubuta Pork Belly** / +9
toasted cashew, stone fruit, mustard-honey dressing
- * **Grilled Octopus** / 22
achiote, white bean puree, grilled pineapple salad
- * **Mussels** / +2
Tokyo Negi, white wine-mustard cream sauce, grilled bread
- * **Heirloom Tomato & Burrata** / +3
sesame foccacia, basil, green tomato dressing





> *These items are served raw or undercooked or may contain raw or undercooked ingredients **9.24.23**

> A **5% surcharge** will be added to each bill to help cover increasing operations and labor costs

entrees

- * **Wild Isles™ Salmon** 
summer squash, niçoise olives, marinated cherry tomatoes, basil pistou
- * **Seared Rare Local Yellowtail** 
sweet peppers, summer beans, tomato, tonnato sauce, tender herbs
- * **Jidori Airline Chicken** 
farro verde, arugula, asparagus, pearl onions, maitake mushrooms
- * **Rigatoni** 
creamy pesto, charred broccoli, Pecorino Romano, Meyer lemon
- * **Linguini & Clams** 
garlic, espellete, lemon, parsley oil
- * **Corn Risotto** 
maitake mushrooms, huitlacoche, cotija
- * **Bone-in Alaskan Halibut** / +14
brûléed miso eggplant, shiitake mushrooms, radish, Meyer lemon dashi
- * **Prime Flat Iron** / +6
potatoes dauphinoise, Holey Cow, baby broccoli, black pepper sauce

desserts

- * **Warm Chocolate Cake** 
strawberry cheesecake ice cream, strawberry compote, shortbread streusel
- * **Guava Tres Leches** 
vanilla bean sponge, white chocolate guava cremeux, anglaise
- * **Vanilla Bean Crème Brûlée** 
corn cookie, peach jam
- * **Trio of Seasonal Sorbets** 
coconut, berry, citrus

> A \$4 per person charge will be applied for any dessert brought into the restaurant & consumed.