

# dinner restaurant week

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

alternative menu items may be ordered with a supplemental charge

# appetizers

### Roasted Beets

herbed goat cheese, raspberry, red leaf lettuce, red goddess

### \*Salmon Tartare 🤚

jalapeño, wasabi guacamole, yuzu aioli, puffed sesame rice cracker

## \*Classic Caesar Salad 🧰

garlic croutons

>>add anchovies +2

### Charred Snap Peas

tofu crema, Meyer lemon, horseradish, mint

### Chips with Guacamole & Salsa

### <sup>\*</sup>Parmesan Herb Fries 🤚

horseradish aioli

### George's Famous Soup

smoked chicken, broccoli, black beans

### French Onion Focaccia Bread

Holey Cow cheese, buttered leek, crispy shallot

### Crispy Shrimp / +3

green onion, Japanese ranch dressing

### \*Torched Hiramasa / +6

pickled shiitake-ginger vinaigrette, radish, Asian herbs

### **Grilled Octopus / +5**

nduja relish, potato puree, fried shallots, parsley

### Mussels / +3

peanut ssamjang broth, bok choy, crispy garlic, Thai basil, grilled bread

### Faux Foie Mousse / +2

yuzu marmalade, buddah's hand, toasted focaccia

### Crab Salad / +6

Valencia Pride mango, carrot, sprouts, radish, citrus dressing

# entrees

### \*Wild Isles™ Salmon —

Indian spice aioli, kumquats, roasted baby carrots, Marcona almonds

### \*Spice Crusted Rare Yellowtail 🔚

blood orange, roasted fennel, green olive relish, frisee

### Jidori Airline Chicken 🧰

mushroom congee, charred leeks, chili crisp

### Duck Leg Confit |

saffron orange braised endive, cocoa nib puree, florentine

## Mushroom Bolognese 🧰

rigatoni, pecorino, bread crumbs

### Linguini 🔚

wild Mexican shrimp, green garlic, Old Bay, lemon

### Roasted Cauliflower

hummus, pickled onion, pepita-quinoa crunch, pomegranate, pepper & walnut condiment, herbs

### \*Seared Scallops / +3

cauliflower, brown butter apples, almonds, vadouvan curry sauce

### \*Niman Ranch Flat Iron / +7

celery root puree, ragout of leeks, mushroom, salsify, red wine sauce

# desserts

## Dark Chocolate Mousse 🔚

strawberry rhubarb compote, strawberry sorbet, black cocoa sable

### Espresso Crème Brûlée 🥅

vanilla bean madeline

### Sticky Toffee Pudding Cake

kumquat toffee sauce, mascarpone ice cream, milk chocolate-hazelnut crumble

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

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

3,3..2