

# RESTAURANT WEEK

\$50 PER PERSON

## APPETIZER

Choice of:

6 DAILY FRESH OYSTERS  
cucumber | champagne  
mignonette | spicy cocktail sauce

FISHERMAN'S WHARF STYLE  
CRAB CAKES  
basil aioli | cherry tomatoes |  
balsamic reduction

SALTWATER SALAD  
little gems | oak lettuce | frisee pickle red  
onions | herbs | crostini bread

HAND CUT STEAK TARTARE +4  
dijon mustard | capers | parsley | chives  
| rice chips | quail egg | micro greens

LOBSTER BISQUE  
lobster chunks | chives | sherry | crostini

## ENTREE

Choice of:

VEAL RAVIOLI  
Veal jus | parmigiana foam | black truffle

STUFFED SOLE  
breadcrumbs | spinach | shrimp |  
crab meat | fresh herbs | potato & leeks  
cake | salted carrots | citrus emulsion

SALMON FILET  
creamy ginger potatoes | radish yogurt  
sauce | tuile

NEW YORK SIRLOIN 16 OZ

PACCHERI SEAFOOD RAGU  
mix fish | cherry tomatoes | olives | pistacio

## DESSERT

Choice of:

TIRAMISU

LIMONCELLO CAKE

