



RESTAURANT WEEK

3 COURSE MEAL \$50

APPETIZER

CHOICE OF

Ceviche

Fresh yellowtail cured in fresh citrus, lemon oil, cherry tomatoes, and leche de tigre

Signature Caesar Salad

Little gem lettuce, house made caesar, parmesan rain, sliced jalapeño

Calamari

Flash fried, shishito and togarashi peppers, lime wasabi aioli

ENTREE

CHOICE OF

Filet Mignon

8 oz. Mashed Potatoes, broccolini, tempranillo wine reduction sauce

Salmon & Sweet Corn

Broiled, passion fruit glaze, mashed potatoes, broccolini

Tunalicious Roll

Light Spicy Tuna, cucumber, tuna strip, jalapeño, cilantro cream, micro bull's blood, topped with ahi tuna strips

DESSERT

CHOICE OF

Japanese Yuzu Cheesecake

Lemon zest, wild berries, vanilla sauce

Hazelnut Mousse

Chocolate and hazelnut mousse, caramelized walnuts, dark chocolate sauce

