



THE  
*Desmond*  
RESTAURANT WEEK MENU

\$60



FIRST COURSE

**Tuna Crudo** | watermelon, pickled watermelon rind, avocado, aleppo pepper

**Grilled Squash Blossoms** | herbed goat cheese, romesco, crispy onions

**BBQ Spring Carrots** | carrot top pesto, carrot yogurt, ras el hanout honey, crispy quinoa

**Spring Lettuces** | green tahini dressing, marcona almonds, tomato conserva,  
dill, grilled strawberries

**Beef Tartare** | farm egg yolk, dijon mustard, chives, lemon, EVOO, petit herbs,  
yukon potato chips, parmesan +15

Pasta Course +10

**Cacio e Pepe** | parmigiano reggiano, black pepper, pecorino butter



SECOND COURSE

**Roasted Half Chicken** | coconut forbidden rice, snap pea and pea tendrils,  
ginger emulsion, pepitas

**Swordfish** | local corn, bbq oyster mushrooms, fermented mushroom ghee,  
leek tonatto, crispy leeks

**Seared Tuna** | pepperonata, white gazpacho, green grapes, almonds

**Hanger Steak** | grilled asparagus, potato rosti, salsa macha, yuzu kosho bernaise



THIRD COURSE

**Wildflower Honey Coconut Tapioca** | mango custard, honey sweet mango,  
coconut geleé, toasted coconut

**Pecan Carrot Cake** | citrus cream cheese, candied carrot curls,  
sumac carrot dust

