

## dinner restaurant week

choice of appetizer, entree, & dessert

from items with **\$** : 60

alternative menu items may be ordered with a supplemental charge

### appetizers

#### **Crispy Shrimp** **\$**

blackened ranch

#### **Salmon Tartare** **\$**

crème fraiche, preserved lemon, chives, pickled green tomato relish, house potato chips

#### **Portobello Mushroom** **\$**

shishito peppers, thai coconut sauce, spiced cashews, cilantro

#### **Radicchio Salad** **\$**

purple cabbage, pear, hazelnut croquant, smoked blue cheese dressing

#### **Classic Caesar Salad** **\$**

garlic croutons

>>add anchovies +2

#### **Chips with Guacamole & Salsa** **\$**

#### **Parmesan Herb Fries** **\$**

horseradish aioli

>>add truffle cheese +5

#### **George's Famous Soup** **\$**

smoked chicken, broccoli, black beans

#### **Grilled Herb Focaccia Bread** **\$**

confit garlic, thyme, fennel pollen, tomato butter

#### **Albacore Tataki** / +4

dashi aioli, pickled spicy shiitake, avocado, sesame seeds, ginger

#### **Poached Seafood Salad** / +6

confit potato, frisee, meyer lemon aioli, mustard-tarragon vinaigrette

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

green romesco, pickled shishito, fried potato

#### **Mussels** / +3

fennel, pickled lemon, tomato butter, gochugaru, grilled bread

#### **Burrata** / +4

maple roasted honeynut squash, squash jam, pepita seed pesto, apple, focaccia toast

### entrees

#### **Wild Isles™ Salmon** **\$**

Brussels sprouts, turnips, king trumpet mushrooms, tartar-butter sauce

#### **Local Seared Rare Yellowtail** **\$**

hon-shimeji mushrooms, bok choy, radish, carrot, sweet potato miso sauce

#### **Jidori Airline Chicken** **\$**

chili-lime creamed corn, charred summer squash, avocado salsa verde, cotija cheese

#### **Pork Chop** **\$**

grilled plums, Italian long peppers, wax beans, radish, aji amarillo sauce

#### **Corn Cacio e Pepe** **\$**

summer corn, spaghetti, pecorino, black pepper

#### **Spicy Tubetti** **\$**

shrimp, white fish, calabrian chili, chives, bouillabaisse sauce

#### **Roasted Cauliflower** **\$**

babaganoush, pickled onions, pepita-quinoa crunch, marinated eggplant, pomegranate molasses, herbs

#### **Scallops** / +5

kohlrabi, shiitake mushroom, garleek, yuzu sauce

#### **Prime Flat Iron** / +6

creamed spinach, maittake mushrooms, marble potatoes, steak jus

### desserts

#### **Frozen S'more** / **\$**

chocolate semifreddo, toasted marshmallow, graham, hot fudge

#### **Crème Brûlée** **\$**

vanilla bean, makrut lime, strawberry puffed rice cereal bar

#### **Banana Sticky Toffee Cake** **\$**

tahini-dulce de leche ice cream, sesame tuile, caramelized banana

#### **Honey Glazed Corn Cake** **\$**

blueberry coulis, honey cornflake clusters, lemon ice cream

#### **Trio of Seasonal Sorbets** **\$**

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

> \*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