

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

***Smoked Salmon **
pickled onion caper relish, chives, whipped herb
crème fraiche, 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 and
mustard grilled onions +6

George's Famous Soup 
smoked chicken, broccoli, black beans

Garlic Herb Focaccia Bread 
whipped lemon ricotta, Calabrian chili honey

***Albacore Tataki **
dashi aioli, pickled spicy shiitake, avocado,
sesame seeds, ginger

Country Pate 
black truffle, pistachio, house mustard,
assorted pickles, seasonal chutney,
grilled bread

Fried Octopus / +5
marble potatoes, smoked paprika aioli,
roasted fennel, green onions


Mussels / +5
fennel, pickled lemon, tomato butter,
gochugaru, grilled bread

Burrata / +5
maple roasted honeynut squash, squash jam,
pepita seed pesto, apple, focaccia toast

entrees

***Wild Isles™ Salmon **
Vadouvan cous cous, tzatziki, delicata squash,
Swiss chard, herb salad

***Local Swordfish **
kohlrabi, shiitake, turnips, seaweed salsa verde
bacon dashi

***Local Seared Rare Yellowtail **
hon-shimeji mushrooms, bok choy, radish, carrot,
sweet potato miso sauce

Jidori Airline Chicken 
guajillo beans, jalapeño chow chow, radish,
cornbread croutons, cilantro

***Pork Loin & Sausage **
brown butter applesauce, apple mustard, pearl onion,
Brussels sprouts, bacon jus

Braised Short Rib 
smoked potato purée, pot roast carrots,
caramelized shallots


Butternut Squash Rigatoni 
pepitas, manchego, sage

Poached Tuna Puttanesca 
spaghetti, herbed breadcrumbs, lemon,
tomato, olives, capers

Roasted Cauliflower 
turmeric tahini, za'atar, pomegranate, date condiment,
herbs, pistachio, zhug

***Prime Flat Iron / +6**
fried potatoes, onion agrodolce, bacon aioli,
black pepper bourbon sauce

desserts

Chocolate Cremeux 
cacao nib cream, hazelnut génoise,
hazelnut croquant

Crème Brûlée 
Thai tea, mochi sugar cookie

Sweet Potato Sticky Toffee Cake 
maple pecan, piloncillo ice cream, toffee sauce

Spiced Pear Cobbler / +2
brown butter streusel, cardamom 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