

RESTAURANT WEEK

Lunch Menu

\$35 per person

STARTER

(choose one)



SOUP OF THE DAY

Chef's seasonally inspired offering

CHARRED BABY CARROTS

muhammara, chimichurri

ENGLISH COBB SALAD

chopped veg, bacon, egg, blue cheese, mustard tarragon dressing

MAIN

(choose one)

CHEESY CHAP

guacamole, English cheddar + piquillo, crispy (pickled) onions, secret sauce

RED CURRY CAULIFLOWER

coconut rice + black lentils, shishitos

BEER BATTERED FISH SANDWICH

avocado coleslaw, malt vinegar crisps

Two Course Wine or Cocktail Pairing \$25



RESTAURANT WEEK

Beverage Pairing

\$25 per person

COURSE ONE

(choose one)



Rickshaw, Sonoma County

SARDEN PARTY

tequila, mezcal, cucumber, mint, lemon-lime, jalapeno

COURSE TWO

(choose one)

RED WINE

Daou Pessimist, Paso Robles

TAI ONE ON

white rum, pineapple, orgeat, citrus dark rum float