



California English

RESTAURANT WEEK

Dinner Menu

\$55 per person

STARTER

(choose one)

SOUP OF THE DAY

Chef's seasonally inspired offering

GREEN GODDESS CAESAR SALAD

artisan romaine, crouton, parmesan

CHARRED BABY CARROTS

muhammara, chimichurri

MAIN

(choose one)

RED CURRY CAULIFLOWER

coconut rice + black lentils, shishitos

ALE BRAISED BEEF SHORT RIB

proper potato puree, root vegetables

FISH & CHIPS

*beer battered cod, chips, smashed peas,
madras curry, tartar, malt vinegar*

PUDDING

BERRIES + CREAM

mixed berries, meringue, lemon posset

Three Course Wine or Cocktail Pairing \$35



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Beverage Pairing

\$35 per person

COURSE ONE

(choose one)

CHARDONNAY

Rickshaw, Sonoma County

GARDEN PARTY

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

COURSE TWO

(choose one)

CABERNET SAUVIGNON

Liberty School Reserve, Paso Robles

THE GENT

*bourbon, amaro, grand marnier,
luxardo, absinthe rinse*

COURSE THREE

(choose one)

FALANGHINA

Mastroberardino, Italy

BERRY BRAMBLE

layback vodka, berry cordial, mint, citrus

