



RESTAURANT WEEK MENU

SEPTEMBER 13 - SEPTEMBER 20

\$55 PER PERSON

STARTER

Choose one:

TUNA MANGO CEVICHE

Red onion + tomatoes + cilantro + serrano + leche de tigre + micro cilantro.
Served on blue corn tostada

TUNA TARTARE

Spicy tuna + scallions + avocado + caviar + ponzu + plantain chips

CAESAR SALAD

Sweet gem lettuce + lemon Caesar dressing + shaved parmigiano + croutons

WAGYU MEATBALLS

Mascarpone soft white polenta + red wine + tomato sauce + truffle ricotta mousse

DUCK EMPANADA

Duck florentine empanada + cilantro cream + mole poblano

ORGANIC BEET SALAD

Roasted sweet Chioggia beets + shaved fennel + wild arugula +
sunflower seeds + Greek farm goat cheese + poppy seed vinaigrette

MAIN COURSE

Choose one:

CHICKEN PARM

Chicken breast + fresh tomato sauce + mozzarella + fettuccine

DUCK GNOCCHI

Duck confit + vegetables + duck ragu

SALMON

Mashed potatoes + broccolini + lemon butter sauce

SPINY LOBSTER RAVIOLI

Homemade ravioli + stuffed with lobster + ricotta cheese + vodka cream tomato sauce

BONELESS SHORT RIB

Slowly braised + mascarpone white soft polenta + greens + crispy onion

DESSERT

Choose one:

LIMONCELLO CAKE

TIRAMISU CAKE



*A 3% CC surcharge will be added to all credit card transactions

Warning: Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illnesses.