

RESTAURANT WEEK 2023

AUGUST 7-13

FIRST COURSE

ROMAINE

smoked tomatillo dressing, anchovy crumble, cotija cheese, roasted peppers, roasted corn

LONGEVITY NOODLE SOUP

shellfish ginger broth, scallions, bean thread noodles, straw mushrooms

SECOND COURSE

8OZ ALLEN BROS FILET

sauce foyot, balsamic butter

SWEET MISO GLAZED SCOTTISH SALMON

shrimp & pork chow fun, scallions, egg

ROASTED GARLIC MASHED

CREAMED 'ALFREDO' SPINACH

DESSERT

DOUBLE CHOCOLATE RASPBERRY TART

raspberry coulis, chantilly whipped cream

WHITE CHOCOLATE & PEACH BREAD PUDDING

vanilla bean ice cream

