

Restaurant Week

M E N U

APPETIZERS

FRENCH ONION SOUP
Gruyere Crouton, Veal Broth

or

PRICKLY PEAR CEVICHE
Thinly Sliced Local Fish, Prickly Pear "Leche De Tigre"
Shaved Coconut, Crispy Noodles

or

TUNA TARTARE
Local Yellowfin Tuna, Avocado Mousse, Sesame Lavash

or

PORK GYOZA
House-Made Pork Gyozas, Dried Shitake, Scallions, Ponzu Dressing



MAIN COURSE

BLACKENED BERMUDA YELLOW FIN TUNA
Warm Potato Salad, Sautéed Green Beans, Grilled Pineapple Salsa

or

PAPPARDELLE AGNELLO
Slow Braised Lamb Shoulder Ragu, Rosemary, Fresh Peas

or

CHEF SHIVA'S RED THAI CURRY (vg)
Seared Tofu, Coconut Jasmine Rice, Seasonal Vegetables

or

STEAK TAGLIATA
Tenderized 8oz Striploin, Arugula & Parmesan Salad, Truffle Fries



DESSERT

DOLCI AMICI
Orange Parfait, Dark and Stormy Cheesecake, French Macaroon, Peach Sorbet

\$59 plus service charge