



Restaurant Week 2017

Appetizer

Scallop and Coconut Crudo

Pumpkin with Brown Butter & Vanilla Foam

Sesame Soy Braised Pork Belly

White Bean, Leek, & Sundried Tomato, Pea Tendrils

Entrée

Smoked Rockfish

Pea Puree, Sticky Rice, Burnt Onion Chow Chow, Micro Cilantro

Debragga Farms Beef Duo

Roast Filet Mignon & Grilled Hanger Steak, Goat Cheese and Sweet Potato Pave, Baby Vegetables, Smoked Paprika & Roast Garlic Hollandaise

Dessert

Chocolate Soufflé

Vanilla Bean Anglaise, Forest Berry Compote

Banana Foster Sundae

Black Seal Rum Flambéed Banana's, Warm Toffee Sauce,
Gluten Free Brownie Chunks, Frozen Yogurt Ice Cream

*\$52 per person
Plus 17% Gratuity*