RESTAURANT WEEK

PARTICIPATION OF THE ENTIRE TABLE IS REQUIRED | 60PP

First Course

THE 'WEDGE' SALAD'

Maple Glazed Bacon, Blue Cheese, Crispy Shallots Iceberg Lettuce, Creamy Sesame Dressing

CATCH ROLL'

Crab, Salmon, Miso-Honey

CRUNCHY RICE CAKES'

Tuna Tartare, Wasabi Tobiko

WAGYU GYOZA' +15

Japanese Miyazaki, Serrano Chili, Amazu Ponzu

Second Course

HERB BRANZINO

Creamy Vegetable Basmati Rice

SALMON A LA PLANCHA'

Market Side Salad, Jalapeño Cucumber Emulsion (GF)

SPICY GIGLI

Calabrian Chile Cream, Parmesan

CENTER-CUT FILET' +20

8oz, Dakota City, NE (GF)

Dessert

PEACHES 'N CREAM PAVLOVA

Whipped White Chocolate Cream, Crispy Citrus Meringue Rose Macerated Peaches, White Peach Sorbet

SEASONAL ICE CREAM & SORBET

Y | GF INDICATES DISHES THAT ARE PREPARED VEGAN | GLUTEN FREE.

OTHER ITEMS MAY BE MODIFIED UPON REQUEST. PLEASE NOTIFY YOUR SERVER
OF ANY FOOD ALLERGIES BEFORE ORDERING.

CATCH