

Restaurant Week Menu

Jiho Kim | Culinary Director
Randle Pagaragan | Chef de Cuisine
Svetlana Mishieva | Pastry Chef
William Kyaw | Sushi Chef

45 per person

FIRST COURSE (select one)

- Salmon Tataki** shaved sweet onion, watermelon radish, ponzu, lemon, wasabi, sesame
Beet Salad arugula, frisée, cucumber, dill, apricot, orange blood orange vinaigrette (vg, gf)
Shrimp Tempura sweet potato, eggplant, zucchini, green salad, shiro dashi (gf)

MAIN COURSE (select one)

- Pan Seared Chicken** sunchoke, pickled mustard seeds, chicken jus, broccolini (gf)
Capanelle Pasta mushroom sauce, crispy vegetables, burrata (v)
Roasted Eggplant miso glazed, eggplant puree, tomato, fennel salad (vg, gf)

DESSERT (select one)

- Chocolate Cake** (v)
Seasonal Sorbet Chef's selection (vg, gf)

Optional Wine Pairing 35 per person

- First Course** Pinot Gris, J Vineyards, CA 2024
Main Malbec, Catena Appellation La Consulta, Mendoza, Argentina NV
Desserts Rosé, Mirabeau, Côtes de Provence, FR 2025

v: vegetarian, vg: vegan, gf: gluten-free We can make certain dishes gluten-free or vegan upon request.
Inquire with your server. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase risk of food-borne illness

