

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)

- Tuna Tartare & Grilled Sourdough** fresh tuna tartare served with toasted sourdough
- Beet Salad** frisée, hearts of palm, orange, lemon vinaigrette (vg, gf)
- Shrimp Tempura** crispy tempura shrimp served with tempura dipping sauce

MAIN COURSE (select one)

- Chicken Roulade** (gf) truffle chicken jus, seasonal vegetables (gf)
- Agedashi Tofu** tempura fried tofu, kombu broth, celloery, cello radish, affila cress (v)
- Wild Mushroom Risotto** creamy Arborio rice, seasonal mushrooms, vegetables (vg, gf)

DESSERT (select one)

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

Optional Wine Pairing 35 per person

- First Course** Sauvignon Blanc, Nautilus, Marlborough, NZ 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

