



RESTAURANT WEEK DINNER 2026

-45-

Course One

(choose one)

BABY GEM SALAD

*Persian Cucumber - Pistachio
Mint - Tahini Green Goddess*

THAI FRIED CHICKEN

*Crispy Garlic - Thai Basil Zabb
Spice - Tom Yum Mayo*

CORNBREAD MADELEINES

Hot Honey Butter - Sea Salt

Course Two

(choose one)

BRICK CHICKEN FRICASSEE

*Wild Mushroom Sauce -
Watercress - Cipollini Onions*

PACCHERI

Arugula Pesto - Ricotta - Lemon Gremolata

PAN SEARED SALMON

*Wild Rice - Charred Broccolini
Romesco Sauce*

Course Three

(choose one)

BEIGNETS

5-LAYER CHOCOLATE CAKE

**SUNDAY - FRIDAY ONLY
NO SUBSTITUTIONS, NO SHARING**



RESTAURANT WEEK BRUNCH 2026

- 30 -

Course One (choose one)

HOMEMADE GRANOLA

*Greek Yogurt - Goji Berries - Spiced
Pineapple Compote - Chia Seeds*

TUNA TARTARE CRISPY RICE

*Avocado - Togarashi Mayo -
Shiso*

BABY GEM SALAD

*Persian Cucumber - Pistachio
Mint - Tahini Green Goddess*

Course Two (choose one)

BRIOCHE FRENCH TOAST

*Almond Cardamom Chantilly -
Maple Syrup*

CROQUE MONSIEUR

*Jamon - Gruyere - Bechamel
Shoestring Fries*

SMOKED SALMON BENEDICT

*Baby Spinach - Hollandaise - Petit
Salad*

**SATURDAYS & SUNDAYS ONLY
NO SUBSTITUTIONS, NO SHARING**