



Restaurant Week Menu (\$60)

CORN AND CRAB SALPICON

Peanuts, Peruvian Chilies, Tomato, Citrus Dressing, Crispy Shallots

TOMATO TONNATO

Katsuobushi Emulsion, Heirloom Tomato, Soy Infused Sesame Seeds, Sweet Onions

CRISPY TROUT

Peach Panzanella, Herb Vinaigrette, Corn Crouton

PORK KATZU

Duroc Pork, Pickled Daikon, Yuzu Kosho Aioli

Dessert (choice of one)

SUSPIRO TIRAMISÚ

Olive Oil Cake with Espresso, Suspiro Custard, Coffee Chantilly

LÚCUMA BASQUE CHEESECAKE

Lúcuma Infused Base & Miso Caramel

CRÈME FRAICHE PANNA COTTA

Passion Fruit Curd, Toasted Poppy Seed