



RESTAURANT WEEK DINNER

PRIX FIXE

60

+WINE PAIRING 25

CHOICE OF ONE PER COURSE

APPETIZER

WINTER MUSHROOM SOUP

Wild Mushrooms, Leeks, Crème Fraîche, Thyme Oil

KENAI ROLL

Spicy Salmon, Cucumber, Scallion, Crispy Shallots

TUNA TARTARE

Avocado, Cucumber, Jalapeño, Sea Urchin Vinaigrette

RAWBAR PLATTER +35 SUPPLEMENT

10 pieces of East and West Coast Oysters

SUSHI CHEF SELECTION OF NIGIRI +35 SUPPLEMENT

10 pieces

WINE PAIRING: PINON TUFFO VOUVRAY

ENTREE

NORI CRUSTED TUNA

Garlic Fried Rice, Chinese Broccoli, Citrus Emulsion

LOBSTER FRA DIAVOLO +15 SUPPLEMENT

Squid Ink Tagliatelle, Shrimp, Calamari, Spicy Tomato

MISO GLAZED SALMON

Sugar Snap Peas, Shiitake Mushrooms, Toasted Sesame Seeds

HERB ROASTED CHICKEN

Toasted Farro, Lacinato Kale, Butter Squash, Feta

WINE PAIRING: BANFI CHIANTI CLASSICO

DESSERT

WARM CHOCOLATE CAKE

Caramel Popcorn, Salted Caramel Ice Cream

BUTTERSCOTCH POT DE CREME

Toasted Almond English Toffee, Vanilla Crème



RESTAURANT WEEK LUNCH

PRIX FIXE

45

+WINE PAIRING 25
CHOICE OF ONE PER COURSE

APPETIZER

SHRIMP TEMPURA

Spicy Sesame Mayo

NEW ENGLAND CLAM CHOWDER

Littleneck Clams, New Potatoes, Applewood Smoked Bacon

SALMON TARTARE

Cucumber, Pickled Shallots, Aji Amarillo

RAWBAR PLATTER +35 SUPPLEMENT

10 pieces of East and West Coast Oysters

SUSHI CHEF SELECTION OF NIGIRI +35 SUPPLEMENT

10 pieces

WINE PAIRING: SCARPETTA CHARDONNAY

ENTREE

NORI CRUSTED TUNA

Garlic Fried Rice, Chinese Broccoli, Citrus Emulsion

MISO GLAZED SALMON

Sugar Snap Peas, Shiitake Mushrooms, Toasted Sesame Seeds

HERB ROASTED CHICKEN

Toasted Farro, Lacinato Kale, Butter Squash, Feta

LURE SUSHI COMBO +12 SUPPLEMENT

4 Pieces of Sushi & Choice of Roll:

Spicy Big Eye Tuna, Yellowtail Scallion, or Salmon Avocado

WINE PAIRING: DIONYSOS COTES DU RHONE