



RESTAURANT WEEK
lunch

APPETIZERS

SOFT RED LETTUCES

feta, radish, scallion, roasted lemon vinaigrette

CHILLED SWEET CORN SOUP

cucumber, tomato, basil oil

STEAK TARTARE

*pine nuts, egg, grilled bread, mustard crema**

ENTRÉES

PAN SEARED PORGY

*potato purée, summer succotash, grilled scallions**

CHICKEN PAILLARD

*bacon, romaine, feta, dates, pumpkin seed pesto**

SHRIMP TACOS

*shaved cabbage, pickled jalapeno, peach pico de gallo**

GRILLED SWEET POTATO

shiitake, swiss chard, chive crème fraîche

DESSERT

STRAWBERRY RHUBARB CRISP

oatmeal streusel, french toast ice cream

PICK ME UP SUNDAE

mascarpone cream, espresso sponge cake, zabaglione ice cream

SIDES

LIGHT TEMPURA OF GREEN BEANS 14

ARUGULA AND PARMESAN SALAD 13 HERBED FRENCH FRIES 10

POTATO PURÉE 8 RED HOT RAPINI 11

WINE RECOMMENDATIONS

PICPOUL DE PINET 2015, *félines jourdan (languedoc-roussillon)* 13

ZWEIGELT ROSÉ 2016, *artner (carnuntum)* 13

BARBERA D'ALBA 2015, *pio cesare (piedmont)* 15

THREE COURSE LUNCH PRIX-FIX \$29