

Anneke Jans

Restaurant Week

appetizers

Pea Soup, Mint, Fennel, Crème Fraiche

Spring Greens, Asparagus, Peas, Orange Segments
Lemon Ricotta, Herb Vinaigrette

Salmon Tartare, Celery, Chive Foam
Crostoni, Tobiko Caviar

entrees

Pork Porterhouse, Gigante Bean Ragout
Escarole, Gremolata

Hanger Steak, Bleu Cheese Gratin
Asparagus, Balsamic Demi

Pan Seared Cod, Pea Flan
Roasted Carrots, Caponata

desserts

Chocolate Bread Pudding

Lemon Bar Sundae

EXECUTIVE CHEF RICO GARCIA

COMPLIMENTARY VALET EVERY FRIDAY & SATURDAY