



Restaurant Week April 5th - 14th 2018

Appetizers

Pork Dumpling and Baby Kale Soup

Spring onion, shiitake mushroom, shredded carrot, ginger, umami tomato broth

Marinated Beets and Muscat Wine Poached Pear

Crumbled Humboldt fog goat cheese, blood orange, crispy leeks, pea tendrils

Ahi Tuna Poke

Ginger Teriyaki, diced cucumbers, orange, toasted sesame seeds, pickled ginger, fried edamame, pea shoots

Charcuterie

Humboldt fog goat cheese, Prosciutto Di Parma, grilled bread, honey comb, pickled green beans, pickled peppers, Chinese sausage, whole grain mustard

Entrees

Crispy Pork Shanks

Hen of the woods mushroom, boursin cheese whipped potatoes, crispy brussel sprout, roasted red jalapeno spicy sauce, fried shallot

Seafood linguine

Jumbo lump crab, Maine ocean lobster, sundried tomato, roasted garlic, baby kale, preserved lemon, spring pesto sauce

Spicy Ground Chicken Stir Fry

Scallions, carrots, fresh ginger, red cabbage, garlic green beans, cashews, sweet South African peppers, fried wonton strips

Black Truffle Gnocchi

Pistachio green beans, wild mushroom, grated carrot, roasted red pepper hummus, melted leeks, ginger broccoli, balsamic drizzle, arugula

Desserts

Vanilla Strawberry Cheesecake

Graham cracker crust, vanilla bean cheese cake, chocolate drizzle, strawberry compote

Chocolate Espresso Peanut Butter Mousse Cup

Peanut butter pastry cream, chocolate espresso mousse, chocolate cake, whipped vanilla cream, roasted peanuts