

ANNEKE JANS

SPRING RESTAURANT WEEK

FIRST COURSE

(choose one)

Artichoke Bisque, Sunchoke, Mustard green, Annato

Cali Chopped Lettuce, Cured Egg, Citrus, Watermelon Radish, Onion, Pancetta, Avocado Vinaigrette

Crab & Corn Fritters, Tomato Jam, Remoulade

SECOND COURSE

(choose one)

Maine Scallop, Pappardelle, Heirloom Carrot, Snap Pea, Parsnip, Spring Onion

Braised Lamb, Quinoa, Pistachios, Dates, Feta, Sunflower Sprout, Pea Vinaigrette

Pork Loin Roulade & Succotash, Sweet Potato, Lime Bean, Corn, Pearl Onion,
Yellow Pepper Rouille

Carrot & Cabbage Stuffed Swiss Chard Rolls, Parsnip Puree, Spring Salad

TO FINISH

(choose one)

Chocolate Tres Leches

Vanilla Rum Panna Cotta, Mango Gazpacho

EXECUTIVE CHEF NILS CARLSTEDT
SOUS CHEF ANTHONY RICCO

COMPLIMENTARY VALET PARKING EVERY FRIDAY & SATURDAY