

RESTAURANT WEEK

PARTICIPATION OF THE ENTIRE TABLE IS REQUIRED | 60PP

First Course

CHOICE OF

SPINACH SALAD

Crispy Shiitakes, Leeks, Yuzu-Miso Vinaigrette

CATCH ROLL

Crab, Salmon, Miso-Honey

CRISPY CHICKEN BAO BUNS

Yuzu Sweet Chili, Herb Aioli, Iceberg

WAGYU GYOZA+ \$5

Japanese Miyazaki, Serrano Chili, Amazu Ponzu

Second Course

CHOICE OF

SEARED SCOTTISH SALMON

Market Vegetables, Edamame Purée, Smoked Dill Oil

HERB ROASTED BRANZINO

Creamy Vegetable Basmati Rice

MUSHROOM SPAGHETTI

Wild Mushroom, Snow Peas, Tomato, Parmesan

(VEGAN UPON REQUEST)

ADD JUMBO SHRIMP +21

TRUFFLE BUTTER FILET + \$20

8oz, Red Wine Shallot Marmalade, Whipped Black Truffle Butter

Dessert

CHOICE OF

UPSIDE DOWN PINEAPPLE CAKE

Coconut Gelato, Brown-Butter Caramel

ASSORTED SORBET

Daily Selection

V | GF | DF INDICATES DISHES THAT ARE PREPARED VEGAN | GLUTEN FREE | DAIRY FREE.
OTHER ITEMS MAY BE MODIFIED UPON REQUEST. PLEASE NOTIFY YOUR SERVER
OF ANY FOOD ALLERGIES BEFORE ORDERING.

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