



## RESTAURANT WEEK DINNER

### SUMMER 2024

Prix Fixe \$60

#### Choice of Appetizer

##### **WATERMELON GAZPACHO**

Fresh Melon, Cucumber, Thai Chili, Basil

##### **KENAI ROLL**

Spicy Salmon, Cucumber, Scallion, Crispy Shallots

##### **YELLOWFIN TUNA TARTAR**

Avocado, Cucumber, Radishes, Sea Urchin & Sherry Vinaigrette

#### Choice of Entree

##### **NORI CRUSTED TUNA**

Garlic Fried Rice, Chinese Broccoli, Citrus Emulsion

##### **MISO GLAZED SALMON**

Sugar Snap Peas, Shiitake Mushrooms, Toasted Sesame Seeds

##### **STEAMED MOULES FRITES**

Coconut, Shallots, Lemongrass, Ginger, Red Chili, Lime Leaf

##### **SEAFOOD FRA DIAVOLO (\$12 SUPPLEMENT)**

Squid Ink Tagliatelle, Lobster, Shrimp, Calamari, Spicy Tomato

#### Choice of Dessert

##### **KEY LIME TART**

Graham Cracker Crust Candied Lime Zest, Chantilly

##### **CLASSIC PROFITEROLES**

Vanilla Ice Cream, Warm Chocolate Sauce



## RESTAURANT WEEK LUNCH

### SUMMER 2024

Prix Fixe \$45

#### Choice of Appetizer

##### **SHRIMP TEMPURA**

Spicy Sesame Mayo

##### **GRILLED PEACH & PISTACHIO SALAD**

Wild Arugula, Watercress, Goat Cheese, Basil, Champagne Vinaigrette

##### **SALMON TARTAR**

Avocado, Lemon Aioli, Thai Chili, Herbs, Crostini

#### Choice of Entree

##### **NORI CRUSTED TUNA**

Garlic Fried Rice, Chinese Broccoli, Citrus Emulsion

##### **MISO GLAZED SALMON**

Sugar Snap Peas, Shiitake Mushrooms, Toasted Sesame Seeds

##### **PAN SEARED SKATEFISH**

Runner Beans, Confit Potatoes, Red Chili & Herb Vinaigrette

##### **CRISPY SOFT SHELL CRAB SANDWICH (\$12 SUPPLEMENT)**

Butter Lettuce, Tomato, Red Onion, Lemon-Tarragon Aioli