

RESTAURANT WEEK

\$65 - 3 COURSES | SELECT 1 FROM EACH COURSE

Starter

BURRATA

marinated beetroot - pickled red onions - basil oil - crunchy sourdough

TUNA TARTARE TACOS (3)

hass avocado - taro shell - soy-honey emulsion

LIL' BRGS* (additional \$5)

wagyu beef - special sauce - sesame seed bun

HALF DOZEN OYSTERS* (additional \$10)

served on the half shell over ice - mignonette - cocktail sauce - lemon

Entrée

CHIMI LONG ISLAND STEAK 8oz

confit fingerling - parmesan gremolata - chimichurri sauce

add grilled shrimp \$6 each

MAPLE RUBBED SALMON

pickled cherry tomatoes - piquillo broccolini - olive dressing

WILD MUSHROOM RISOTTO

pecorino - braised mushrooms - baby spinach - shaved black truffle

..... STEAK UPGRADES

WAGYU FLAT IRON 8oz (additional \$6)

RIBEYE 12oz (additional \$16)

FILET - 6oz (additional \$19) | 10oz (additional \$23)

..... OPTIONAL SIDES (additional \$10 each)

yukon gold mashed potatoes | sweet corn pudding | creamed spinach

parmesan truffle fries | tater tots | mac & cheese

Dessert

BAKED APPLE CRUMBLE - salted caramel ice cream

CHEESECAKE (additional \$5) - raspberry coulis - berries

**Consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry, shellfish, or oysters may result in an increased risk of foodborne illness.*

***Tax & gratuity not included*