

**CITY RESTAURANT WEEK**  
**APRIL 16TH - 21ST, 2018**  
**THREE-COURSE DINNER MENU**  
**\$35**

**1ST COURSE**

**SEAFOOD MOSAIC**

SPICED LEMON & PARSLEY COULIS

-OR-

**TATAKI AHI TUNA**

BEAN SPROUTS, WAKAME, SNOW PEA SHOOTS,  
YUZU, WHITE SOY

-OR-

**ORGANIC FIELD GREENS**

RASPBERRY VINAIGRETTE  
PICKLED PEARS, SPICED PECANS, AGED GOUDA

**2ND COURSE**

**PAN ROASTED COBIA**

SEAFOOD BORDELAISE, ASPARAGUS,  
PICKLED OYSTER MUSHROOM, RED PEARL ONION

-OR-

**INDIAN SIMMER SHRIMP**

BASMATI, CAULIFLOWER, CORIANDER CHUTNEY

-OR-

**CHAR-GRILLED FLAT IRON STEAK**

AGAVE ROASTED SWEET POTATO,  
BLISTERED PEPPER, YUCCA CHIPS

**3RD COURSE**

**CLASSIC CRÈME BRULÉE**

-OR-

**VALRHONA CHOCOLATE-AMARENA CHERRY GELATO**