



RESTAURANT WEEK

jan 20-25, 2025

\$50 PER PERSON

- tax, gratuity & alcohol not included -
- available after 4pm -
- no other discounts apply to restaurant week -
- available for in house dining only -

DIRECTOR OF CULINARY ~ brett fife

CHEF ~ jeffery tincher

CHEF ~ patrick kennedy

CHEF ~ john santoro

CHEF ~ eric olalde

* consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

(n) contains nuts or has a nut allergen

FIRST COURSE

- choose one -

6 1 4 S A L A D

greens, carrots, radishes, pickled shallots, fresh herbs and everything vinaigrette

R A N G O O N

jumbo lump crab, roasted jalapeno cream cheese, scallions and sesame with a honey & harissa chile glaze

L O A D E D T O T S

house made potato tots, caraway crème fraiche, pickled beets, mustard seeds, trout roe and dill

M U S S E L S

pei mussels, preserved lemon, fennel, pernod, nduja butter and crispy bread

SECOND COURSE

- choose one -

S T R I P E D B A S S

pumpkin seed crusted, sweet potato, swiss chard & pickled corn relish hash and jalapeno & tabasco butter sauce

D U C K L E G

fried leg confit, congee, wood grilled mushrooms, gai lan and double fermented tare

R A D I A T O R I

short rib marmalade, veal jus, port wine caramelized onions, broccolini and point Reyes bleu cheese

F I L E T *

6 oz filet, beef tallow smashed yukon potatoes, haricot verts and smoke mushroom demi

THIRD COURSE

- choose one -

C O O K I E J A R

double chocolate chip blondie, johnson's crunch ice cream, white chocolate sauce and oreo dust

B A S Q U E C H E E S E C A K E

ube flavored and passion-mango glaze

C R È M E B R Ū L É E

vanilla bean, whipped cream and fresh berries

K E Y L I M E P I E

pecan & graham cracker crust, whipped cream and anglaise (n)