

RESTAURANT WEEK

30 / PER PERSON

FIRST COURSE

- V SIGNATURE HUMMUS**
tahini, spicy Zhug, pine nuts, Za'atar, Aleppo pepper, olive oil, grilled pita
- V gfi FRESH GUACAMOLE**
warm lime tortilla chips, chili lime salt
- gfi CRISPY BRUSSELS SPROUTS**
pomegranate molasses, bacon

SECOND COURSE

- gfi SMOKED PORK CHOP**
cider glaze, apple chutney, parmesan risotto, balsamic reduction
suggested pairing Elouan, Pinot Noir 12.5 / 46
- HALF RACK BBQ RIBS**
house smoked pork ribs, house slaw, fries [full rack / 10]
suggested pairing Bodega Colome, Malbec 12.5 / 45
- BEEF KABOBS**
soy & sesame marinated, red pepper, house slaw, peanuts, two dipping sauces
suggested pairing Justin, Cabernet 13.5 / 53
- gfo GRILLED SHRIMP TACOS**
guacamole, lettuce, sprouts, chili aioli, pico de gallo, house made black beans, warm lime tortilla chips
suggested pairing Ferrari - Carano, Fume Blanc 10 / 39
- V gfi YELLOW CURRY (VEGETARIAN OR CHICKEN)**
house curry, cauliflower, spinach, chickpeas, basmati rice
suggested pairing Joel Gott, Unoaked Chardonnay 9.5 / 37

THIRD COURSE

- WARM APPLE CRISP**
oatmeal, brown sugar, vanilla ice cream, salted caramel
- NAPOLEON W/ FRESH BERRIES**
flaky layers of pastry & vanilla custard cream

gfi MADE WITHOUT GLUTENOUS INGREDIENTS (PLEASE NOTE OUR FACILITY IS NOT GLUTEN-FREE).

gfo GF OPTION MAY BE AVAILABLE. ASK YOUR SERVER.

V VEGETARIAN

No substitutions please. Not valid w/ any other discount/promotion. Excludes tax & gratuity.