

RESTAURANT WEEK MENU

DINNER – 60.

COURSE ONE

CHOICE OF:

HIRAMASA CRUDO

HONEYPATCH PONZU, KOHLRABI-APPLE SALAD, WASABI

ROASTED SQUASH VELOUTE

KOGINUT SQUASH, WALNUT, CREME FRAICHE

COURSE TWO

CHOICE OF:

CRISPY OCTOPUS

CARAMELIZED CELERY ROOT, FENNEL SALAD, CITRUS-HARISSA GLAZE

GRILLED OYSTERS

LOCAL OYSTERS, YUZU KOSHO BUTTER, SESAME CRUMBLE

COURSE THREE

CHOICE OF:

RAVIOLI

LEMON RICOTTA RAVIOLI, BAY SCALLOPS, BOTTARGA BUTTER, CHIVES

PORK & CLAMS

DRY AGED PORK CHOP, MANILLA CLAMS, FENNEL-LEMONGRASS PAN SAUCE,
TOASTED SOURDOUGH

COURSE FOUR

PUMPKIN TART

WHIPPED PUMPKIN MOUSSE, PECAN, WHITE CHOCOLATE