



➔ RESTAURANT WEEK DINNER ➔

\$40 - 3 Courses

✿ APPETIZERS ✿

French Onion Soup

House Made French Onion Soup, Toasted Baguette Crouton, Provolone Cheese, Chive

Mushroom Toast

Sauteed Mushrooms, Porters' Cheese Sauce, Grilled Rye Bread, Dippy Egg, Truffle Oil, Chive

Salmon Tartare

Fresh Atlantic & Smoked Salmon, Caper, Shallot, Cucumber, Dill, Lemon, Chive,
Togarashi, Kettle Chips, Salmon "Chicharron"

✿ ENTREES ✿

Glazed Seabass Cheeks

Soba Noodle, Smoked Dashi, 60 Minute Egg, Pickled Chilis, Rendered Chicken Aioli,
Seasonal Vegetables, Cilantro, Thai Basil, Pork Rinds

Duck Bolognese

Seasoned Ground Duck, Pappardelle, Duck Confit, Asiago Cheese, Basil Aioli, Chive;
Served with Warm Crusty Bread

Coffee Crusted Coulotte

Char Grilled Coulotte Steak, Crumbled Bleu Cheese, Roasted Potatoes, Seasonal
Vegetables, Sage Butter, Pickled Red Onion, Natural Jus

✿ DESSERT ✿

Coquito Bread Pudding

Brioche, Rum Creme Anglaise, Warm Spices, Mint

Tiramisu

House Made Family Recipe: Espresso-Soaked Ladyfingers, Cocoa and Whipped Mascarpone

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.