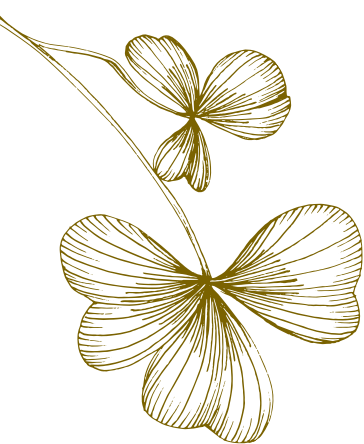




Restaurant Week 2026 *Dinner*

\$38

APPETIZER

- Grilled Artichoke Bruschetta -

Grilled Artichokes, House Lemon Ricotta, Romesco Sauce,
Smoked Boquerones, Micro Basil

- Duck Bacon Terrine -

House Duck Bacon Sausage, Duck Confit, Mixed Greens, Shaved
Fennel, Tomato, Fried Capers, Parmesan, Truffle Vinaigrette,
Chive, Crostini

ENTREE

- Scallops -

Pan Seared Day Boat Scallops, Basil Risotto, Lemon Ricotta,
Grilled Artichoke Hearts, Marinated Tomato, Crispy Shallot

- Ropa Vieja -

Shredded Braised Brisket, Charred Peppers & Onion, Dirty Rice,
Refried Beans, Chimichurri Crema, Smoked Chili Salsa, Toasted
Corn Chip Crumbles, Cotija Cheese, Cilantro

- Chicken Thigh -

Brined & Smoked Boneless Chicken Thigh, Corn Puree,
Cucumber Salad, Pickled Red Onion, Herbed Potato Salad,
Grilled Bread

DESSERT

- Pistachio Panna Cotta -

Crunchy Topping, Berries, Whipped Cream

- Cheesecake -

Mango Mojito Sauce, Mint

