



## RESTAURANT WEEK

### THREE-COURSE PRIX FIXE MENU

*Menu offered 5pm-9pm*

#### FIRST COURSE

*Choice of One*

##### **TOMATO BASIL SOUP**

Fire Roasted Tomatoes | Parmesan Tuile

##### **GRILLED CAESAR SALAD**

Hearts of Romaine | Chipotle Caesar Dressing  
Herb Croutons | Parmesan Tuile

#### SECOND COURSE

*Choice of One*

##### **BLACKENED CHICKEN**

Airline Chicken Breast | Cajun Maque Choux  
Diced Chorizo | Scallions

##### **CORN DUSTED HALIBUT**

Jalapeño Cornmeal | Cilantro Rice | Calabacitas  
Roasted Red Pepper Romesco | Cilantro

##### **PORTOBELLO BURGER**

Marinated Portobello | Bibb Lettuce | Beefsteak Tomato  
Roasted Red Pepper Aioli | Brioche Bun | Sweet Potato Fries

##### **MANHATTAN (NY STRIP)**

Garlic Mashed Potatoes | Roasted Broccolini  
Red Chile Demi-Glace

#### THIRD COURSE

*Choice of One*

##### **FLOURLESS CHOCOLATE TORTE**

Berry Coulis | Chantilly Cream | Seasonal Berries

##### **CRÈME BRÛLÉE CHEESECAKE**

Berry Coulis | Chantilly Cream | Seasonal Berries

**\$60 per person**  
*plus tax and gratuity*

*Consuming raw or undercooked meats, poultry, seafood, shellfish  
or raw eggs may increase your risk of foodborne illness.*