



Downtown Restaurant Week Dinner Menu

(Choose one from each category / \$25 per person)

First Course (Select One)

Crispy calamari with sweet chili aioli

Romaine caesar salad homemade dressing and croutons

Ginger carrot soup

Entrée Course (Select One)

Chicken milanese lemon dressed lettuce and parmesan foam

Grilled pork loin smoked chili glaze and mushrooms

Peanut ginger crusted salmon steak with bok choy in yellow curry sauce

Dessert Course (Select One)

Liquid chocolate cake with vanilla-bean ice cream

Grand Marnier vanilla bean crème brulee with candied orange peel

Crispy apple fritters with caramel sauce

* To ensure consistency and quality, no substitutions on Restaurant Week Menu*
All Sushi is supplementary



Downtown Restaurant Week Dinner Menu

(Choose one from each category / \$35 per person)

First Course (Select One)

Lobster croquets with red jalapeno jelly

Soy braised beef wrap on lettuce leaves with teriyaki

Bibb lettuce salad with garden vegetables & sweet herbs

Entrée Course (Select One)

Cold water lobster tail over saffron risotto basil tomato cream

Soy glazed short ribs with steamed vegetables

Organic airline chicken breast Peruvian quinoa & mixed vegetables

Dessert Course (Select One)

Flan with rompopo sauce

Grand Marnier vanilla bean crème brulee with candied orange peel

Crispy apple fritters with caramel sauce

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