



Restaurant Week Menu

\$45 per person

first

crispy brussels sprouts

sambal honey, chive, crème fraiche, 3 seed crunch

or

mushroom fritto

mushrooms, seasonal veggies, lemon sage aioli

second

wagyu burger

brioche bun, whipped goat cheese, caramelized onions, field greens, honey pepper aioli, house chips

or

charred cauliflower

vadouvan cauliflower, tzatiki yogurt sauce, dried apricot, green onion, mint, golden raisins

or

fried chicken curry

red sweet potato curry, red curry aioli, basmati rice

third

vanilla bean crème brûlée

or

chocolate pie

chef de cuisine: jerod price