

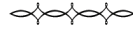


CITY RESTAURANT WEEK: 3 COURSES – \$55

## OPTIONAL

WARM ROSEMARY FOCACCIA whipped honey brown butter, sea salt  
\$5

*supplement*



## FIRST COURSE (CHOOSE ONE)

LITTLE GEM SALAD roasted poblano-quark dressing, pepita crumb, radish, red onion, queso fresco

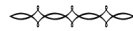
POTATO PIAVE truffle leek vinaigrette, mushroom puree, grated foie gras

HERB BRIOCHE BEIGNETS chive cream, rhubarb jam

TUNA TARTARE cascabel chile oil, avocado purée, radish, yuzu

CRISPY DUCK LEG CONFIT yuzu koshō, pomegranate, sesame granola, miso aioli

WAGYU BEEF TARTARE tarragon, caper, mustard cream, grilled rye sourdough



## SECOND COURSE (CHOOSE ONE)

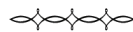
DRY AGED DUCK BREAST mandarin peri peri, lemongrass duck sausage, charred savoy cabbage, blood orange

BLACK TRUFFLE GNOCCHI grilled king oyster mushroom, celery root-miso purée

GRILLED BRANZINO sweet and sour carrot puree, braised black rice, miso scallion condiment, mint

GRILLED PORK COLLAR escarole, smoked onion soubise, kumquat, hazelnut, fennel agrodolce

COFFEE-CHILE RUBBED SHORT RIB caramelized shallot emulsion, grilled chicories, roasted strawberries, bordelaise



## DESSERT (CHOOSE ONE)

CHOCOLATE ENTREMET CAKE hazelnut ganache\*, caramel cream, cocoa nib brittle, toasted milk ice cream

WHITE CHOCOLATE PANNA COTTA rhubarb, candied pistachio, strawberry

YUZU SEMIFREDDO olive oil cake, thai basil granita, yuzu curd