



THANK YOU
FOR JOINING
US FOR
RESTAURANT
WEEKS
AUGUST 11-24

OUR
3-COURSE
\$50* PRIX
FIXE MENU
INCLUDES
YOUR CHOICE
OF ONE
APPETIZER,
ENTRÉE, AND
DESSERT.



APPETIZER

AHI TUNA CRISP

fresh Ahi Tuna, wonton crisps, seaweed, house sauces, sesame seeds

SQUASH BLOSSOMS

stuffed w/ garlic & herb ricotta cheese, tempura fried on top of heirloom tomato ragout drizzled with balsamic reduction

BEET AND GOAT CHEESE

candied pecans, arugula, apple, citrus vinaigrette

ENTRÉE

COULETTE STEAK

corn black bean salsa, fries and Lāk steak sauce

PEACH BOURBON CHICKEN

over rice w/ fresh zucchini, carrots and scallions

CAULIFLOWER STEAK

smoked paprika, cumin, hummus, lemon pine nut gremolata

PAN SEARED SALMON

topped with peach salsa, mashed potatoes, sautéed asparagus

DESSERT

CHERRY PIE CHEESECAKE

cherry agrodolce, Marcona almond streusel

HONEY BUN CAKE

peach mascarpone cream, honey lavender ice cream

LIBATIONS

SUMMER GIN

\$10

Beefeater Gin, St. Germaine, cucumber, fresh citrus, mint, soda

WHISKEY CRUSH

\$12

Sazerac Rye, Aperol, fresh citrus, passion fruit, Peychaud's bitters

BOEN PINOT NOIR

\$14 | \$52

boasts ripe cherry, raspberry, and strawberry aromas, which are beautifully complemented by hints of vanilla and baking spice. From the founders of Caymus

ELENA WALCH

\$14 | \$52

elegant, with an appealing, creamy nappe to the texture as it carries notes of ripe pear, peach skin, blood orange peel, green almond and orchard blossoms