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# RESTAURANT WEEK

## \$44.95PP

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**Executive Chef & Owner**  
**Luis Naula**



### STARTERS

#### HOUSE SALAD (GF) |

*Seasonal mixed greens, shaved carrots, radish, English cucumber, pea shoots, heart of palm, sherry vinaigrette*

#### STEAMED BUNS |

*Slow-cooked short ribs, pickled shallots, micro cilantro; served with grain coffee black pepper sauce*

#### RISOTTO BITES |

*Black mission fig puree, prosciutto, balsamic sauce*



### ENTREES

#### PAN SEARED BRANZINO (GF)

*Cream potatoes, spinach, caper, green olives tomatoes concasse*

#### LINGUINI CLAMS

*Little neck clams, palacios chorizo, chopped fresh herbs in a white wine sauce*

#### HANGER STEAK (GF) |

*Cannelloni beans puree, grilled onions, kaffir lime chimichurri sauce*



### DESSERT

#### FLAN

*Rich custard dessert with a soft layer of caramel served with whipped cream*

#### CRISPY FUJI APPLE

*Cook slow fuji apples, wrap in homemade dough, berry sauce, butter pecan gelato*

#### SKILL BREAD PUDDING

*Maple dates caramel sauce, vanilla ice cream*