



RESTAURANT WEEK MENU

First Course

HEIRLOOM TOMATO BISQUE

guacamole, goat cheese crostini

SEARED SEA SCALLOPS

brown butter cous cous, truffled fig

Second Course

BRAISED BEEF SHORT RIBS

horseradish mash, smoked black grapes

PAN ROASTED HALIBUT

confit tomatoes, aji amarillo harissa

Dessert

MEXICAN "HOT CHOCOLATE" MOUSSE

WHITE CHOCOLATE CHIP COOKIE SANDWICHES