

# Restaurant Week

\$45 3-COURSE PRIX-FIXE MENU

## STARTER choose one

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### **Salt-Baked Beets & Pistachio**

beets, pumpkin seed butter, anise creme, white balsamic, lemon zest V, WF

### **Portuguese Kale Soup**

house pork broth, ayocote beans, linguica sausage, potato

### **Yangnyeom Cauliflower**

tempura-fried cauliflower, sweet & spicy gochujang sauce, house kimchi WF, V

## ENTRÉE choose one

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### **Toasted Barley & Squash**

cooked in apple & fennel broth, miso roasted squash, caramelized sunchoke, mushrooms

### **Seared Halibut**

potato cream, sautéed asparagus, poblano & bay oil, toasted bay leaf

### **Braised Beef Short Rib**

orange hazelnut gremolata, potato gratin, shaven smoked beef heart jerky

## DESSERT choose one

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### **Brown Butter Dark Chocolate Brownie**

infused with scotch & cedar oil, vanilla ice cream, caramelized white chocolate

### **Pumpkin Ice Cream Sandwich**

pumpkin ice cream, pumpkin seed butter ribbon, molasses cookie

