

RESTAURANT WEEK

\$44 menu

GRILLED ROMAINE CAESAR

Shaved Parmesan, Crispy Onions, Paprkia Croutons, Parmesan Crisp, Caesar Dressing

SEAFOOD CHOWDER f

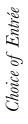
Crispy Bacon & Chives

BURRATA

Broccolini & Pistachio Pesto, Calabrian Chili, Oven Roasted Garlic, Noble Bread

THE ORIGINAL CHOPPED SALAD

Smoked Salmon, Couscous, Arugula, Pepitas, Asiago Cheese, Currants, Sweet Corn, Marinated Tomatoes, Buttermilk Herb Dressing



AMARO MEATLOAF

Mashed Potatoes, Roasted Zucchini, Porcini Cream, Demi-Glace

GUAJILLO ROASTED CHICKEN gf

Spicy Sweet Potato Hash, Roasted Tomatillo Salsa, Capricho De Cabra Goat Cheese

STREET CORN PASTA Vegan upon request Sonoran Pasta Co. Creste di Gallo, Sweet Corn, Coconut Milk, Wild Mushrooms, Chipotle Chive Crema, Pickled Goat Horn Chile, Queso Fresco



BANANAS FOSTER BREAD PUDDING Candied Walnuts, Aged Rum, Banana, Stiffened Cream

GERMAN CHOCOLATE CAKE *gf* Coconut Caramel, Whipped Ganache, Coconut-Pecan Crumble

* Items may be served raw or undercooked. Consuming raw or undercooked meats, eggs, poultry, seafood, or shellfish may increase your risk of foodborne illness.

AVAILABLE FOR DINE-IN ONLY

gf - gluten free item (not a gluten free kitchen)