



Restaurant Week Menu

5-course menu for \$49

Aperitif

Glass of Crémant d'Alsace

Soup

Cup of Chilled Vichyssoise Soup

Drizzled with truffle oil

Or

Cup of French Onion Soup Gratinee

With cave aged gruyere cheese

Salad

Roasted Baby Beet & "Humboldt Fog" Salad

Soft aged goat cheese, mixed greens & lemon-truffle vinaigrette

Or

Baby Iceberg Lettuce Wedge

Creamy Roquefort dressing, crispy bacon, red onion, candied walnuts, tomato confetti

Intermezzo

Pickled Pear Sorbet with Artisanal Mescal

Entree

"Surf & Turf"

Sautéed Szechuan Pepper Crusted Beef Tenderloin and Marinated Wild Shrimp

Mashed potatoes, seasonal vegetables, ponzu glaze

Dessert Sampler

Chef's daily selection