

# RESTAURANT WEEK

PARTICIPATION OF THE ENTIRE TABLE IS REQUIRED | \$60PP

## First Course

CHOICE OF

### LOCAL BURRATA & TOMATO SALAD

Strawberry Compote, Basil Pesto

### MISO COD LETTUCE CUPS

Maple Miso Glaze, Shiitake Mushrooms

### HELLFIRE ROLL

Spicy Tuna Two-Ways, Pear, Balsamic

### A5 WAGYU GYOZA + \$5

Japanese Miyazaki, Serrano Chili, Amazu Ponzu (DF)

## Second Course

CHOICE OF

### HERB ROASTED BRANZINO

Creamy Vegetable Basmati Rice

### CRISPY CHICKEN

Organic Chicken Breast, Caramelized  
Root Vegetables, Thyme Jus

### MUSHROOM SPAGHETTI

Wild Mushroom, Snow Peas, Tomato, Parmesan  
(VEGAN UPON REQUEST)

ADD JUMBO SHRIMP +21

### TRUFFLE BUTTER FILET + \$10

8oz, Red Wine Shallot Marmalade  
Whipped Black Truffle Butter

## Dessert

CHOICE OF

### SUMMER PANNA COTTA

Cinnamon-Almond Crumble, Caramelized Peach  
Black Cherry Ice Cream

### ASSORTED SORBET

Daily Selection

V | GF | DF INDICATES DISHES THAT ARE PREPARED VEGAN | GLUTEN FREE | DAIRY FREE.  
OTHER ITEMS MAY BE MODIFIED UPON REQUEST. PLEASE NOTIFY YOUR SERVER  
OF ANY FOOD ALLERGIES BEFORE ORDERING.

# CATCH