DINNER 2020 $49
Mon-Sun 5:30pm to 10:pm

APPETIZERS (CHOICE OF)

**TUNA TARTARE** pacific albacore, haas avocado, persian cucumber, calabrian chile, chives, italian crackers

**BURRATA CALABRESE** heirloom tomato, aged balsamic, fresh basil, grilled sourdough

**SOUPE DE POISSON** seafood broth, saffron rouille, garlic crouton, shaved parmesan

MAINS (CHOICE OF)

**MOULES FRITES** steamed black mussels, fennel, tomato, herbs, white wine butter broth, frites

**GRILLED WILD ORA KING SALMON** roasted brussels sprouts, fennel soubise, chili

**STEAK FRITES** grilled marinated creekstone 8oz flat iron, piquillo pepper sauce, choice of frites

DESSERT (CHOICE OF)

**CHOCOLATE CARAMEL TART** peanut butter powder, almonds, sea salt

**COCONUT PANNA COTTA** passionfruit, black currant sorbet

**AFFOGATO** caffe umbria espresso, bourbon vanilla gelato

we politely decline substitutions - price does not include tax, valet or gratuity consuming raw or rare seafood, shellfish, meats, poultry or eggs may increase your risk of food-borne illness.