



# Restaurant Week MENU

\$35/person

Available 5 - 9 pm April 10 - 19 Tues - Sun



## 1ST COURSE | Appetizer

✓🌱 **GARLIC PARMESAN BRUSSELS SPROUTS** | fresh brussels sprouts oven-roasted & lightly tossed in garlic parmesan sauce finished with hot honey

**AHI TUNA NACHOS** | raw marinated ahi tuna over crispy fried wontons topped with mango pico de gallo, shaved red cabbage, edamame, wasabi cream sauce, & teriyaki glaze

🌱 **CHICKEN AL PASTOR ENCHILADAS** | two yellow corn tortillas stuffed with chicken thigh marinated in chef's al pastor sauce, cheddar cheese, & brick cheese then rolled & topped with salsa verde, lettuce, tomato, & sour cream

## 2ND COURSE | Salad

✓🌱 **ROASTED BEETS SALAD** | mixed greens & arugula tossed in balsamic vinaigrette, roasted red beets, crumbled goat cheese, sliced avocado, & pickled red onion

✓🌱 **SOUTHWEST WEDGE SALAD** | quartered iceberg, chipotle ranch, pico de gallo, corn salsa, avocado, & bacon

## 3RD COURSE | Entree

**CHEF'S SHIITAKE RAMEN** | fresh golden wheat ramen noodles afloat a savory shiitake broth featuring fresh ginger & garlic, green onion, baby bok choy, bean sprouts, sautéed shiitake mushrooms, & soy sauce marinated soft boiled egg finished with tuxedo sesame seeds

**add protein:** chicken +3, shrimp +3, pork belly +3

🌱 **POKE BOWL** | pan-seared salmon or raw marinated ahi tuna over jasmine rice, edamame, cucumber, julienned carrots, red cabbage, avocado, cilantro, & pickled ginger topped with ginger vinaigrette & tuxedo sesame seeds

🌱 **BIRRIA TACOS** | chef alex's incredibly flavorful traditional tacos from puebla, mx featuring yellow corn tortillas warmed & pan-seared with the birria consommé, slow-braised beef, melted mozzarella, diced onion, & cilantro served with lime wedges, salsa verde, guacamole, tortilla chips, & consommé for dipping

## 4TH COURSE | Dessert

🌱 **CRÈME BRÛLÉE FLAN** | baked custard with torched caramelized sugar & caramel sauce

**SPRING BERRY CHEESECAKE** | classic cheesecake with a mixed berry compote

🌱 **CHOCOLATE MOUSSE** | smooth velvety mousse rich with chocolate topped with whipped cream & cocoa powder

✓ Vegetarian Dish    🌱 Gluten Free Dish\*

\* while these dishes are made with gluten free ingredients, they are prepared in a kitchen that contains gluten & cross contamination can occur