



DINNER

RESTAURANT WEEK 2024
PRIX-FIXE THREE-COURSE | \$40/ PERSON

September 13-22, 2024

Choose One:

APPETIZER

SPINACH SALAD

craisins, dried apple crisps, bleu cheese



GOAT CHEESE CRÈME BRÛLÉE

goat cheese whipped fennel pollen & lavender, sugar brûléed crust, cranberry walnut relish, crostinis



ASIAN FRIED BRUSSELS SPROUTS

crispy pork, honey, sriracha, soy, garlic, ginger

SWEET CHILI BUFFALO GLAZED EDAMAME

mae ploy buffalo sauce, edamame, sesame seeds



Choose One:

ENTREE

PAN SEARED ROCKFISH

pan seared rockfish, potato hash, clams & bacon broth, parsley oil, red chili flakes



KOREAN STYLE WAGYU FLANK STEAK

kimchi fried rice, carrot ginger caramel, barrel aged soy butter, edamame, pickled veggies



PISTACHIO & PEPITA CRUSTED SALMON

whipped potatoes, garlic spinach, coconut ginger butternut squash purée



RIGATONI & SMOKY BEEF A LA VODKA

homemade rigatoni noodle, vodka sauce, braised beef, smoked paprika, parmesan, basil

LIB'S SCHNITZEL

pounded & cornflake breaded chicken breast, spicy honey mustard, arugula, evoo, grated manchego cheese

SOY GLAZED PORTOBELLOS

honey soy glazed grilled portobellos, kimchi rice, sautéed green beans, asparagus, quick pickled cucumbers



DESSERT

HEATH BAR BREAD PUDDING | PISTACHIO TIRAMISU



gluten free



vegetarian