



RESTAURANT WEEK 2022

May 16th - 22nd, 2022 | \$50 per person

Choose one per course.

Starter

BABY SPRING GREENS

Chèvre, Oxnard strawberries, champagne vinaigrette, fried artichokes

CRISPY PORK BELLY

Cherry balsamic glaze, baby kale, Easter radishes

Entrées

PAN SEARED ATLANTIC SALMON

Pea & mushroom croquette, melted baby tomatoes, white & green asparagus, sherry vinaigrette

SMOKED DUCK

Pink peppercorn pickled grapes, beet powder & purée, balsamic honey reduction

SPRING VEGETABLE NAPOLEAN

Roasted yellow squash purée

Dessert

STRAWBERRY CRÈME BRÛLÉE

White chocolate covered Madeleine cookie

BAKED CHERRY & APRICOT

Ginger streusel

An 18% gratuity will be added to parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known in the State of California to cause cancer and birth defects or other reproductive harm.

11:30 am - 10:00 pm | Daily

Restaurant Week menu available for dine-in only. Not available for to-go or through room service.