

LUNCH PREFIXE MENU

\$39 per person

APPETIZERS

Choice of

LITTLE GEM CAESAR

baby gem, avocado, olive oil toasted breadcrumbs (G.V.)

ROASTED LOCAL BEETS

dates, walnuts, xeres vinegar (VGN.N.R.)

ROOT VEGETABLE SOUP

pickled vegetables, garlic croutons, parsley oil

SWEET SHRIMP CRUDO** (+5)

shaved avocado, palm sugar, chili lime vinaigrette (S.R.G.)

PACIFIC AHI TUNA NIÇOISE SALAD** (+12)

grilled pears, heirloom tomatoes, cucumbers,
balsamic vinaigrette (R)

ENTRÉES

Choice of

JIDORI CHICKEN BREAST

sweet pickled pearl onions, tamarind, fava bean ragout

KING SALMON PAVE**

asparagus marmalade, charred asparagus, crisp potato terrine (A)

RIGATONI BOLOGNESE

beef veal, parsley, parmesan (G.A.)

GRILLED SKIRT STEAK (+15)

citrus chimichurri, peppercorn jus, steak fries

WHOLE GRILLED BRANZINO** (+18)

heirloom tomato, shiro dashi, olive oil

DESSERT

Choice of

HAZELNUT TIRAMISU

lady finger sponge, Frangelico mousse (D.G.N.ALC)

APPLE TARTE TATIN (+3)

jasmine caramel, house made puff pastry,
Tahitian vanilla gelato (G.D.)

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. **All fish is sourced sustainably and, whenever possible, locally. Tax and gratuity not included. For your convenience, a discretionary 20% service charge will be included on all checks.

(G) gluten - (N) nuts - (VGN) vegan - (V) vegetarian - (S) shellfish

(R) raw - (A) alcohol - (P) pork