

RESTAURANT WEEK 2018

SELECT ONE FROM EACH COURSE

3 FOR \$33

APPETIZERS

EDAMAME HUMMUS

TOASTED SESAME, WARM FLATBREAD

ICEBERG WEDGE SALAD

TOMATO, CUCUMBER, BACON, ALMOND,
PICKLED GINGER-BLEU CHEESE

CRISPY BRUSSEL SPROUTS

WASABI HONEY MUSTARD, BACON, GORGONZOLA,
CRISPY SHALLOTS

ENTREES

CASHEW CHICKEN & BROCCOLI

GINGER-JASMINE RICE, CHINESE BROWN SAUCE

PORK TONKATSU

PANKO ENCRUSTED, CARBONARA RISOTTO, CREAMY
SHIITAKE BROWN SAUCE

WAGYU SWISS BURGER

LOCALLY SOURCED WAGYU BEEF, MARINATED SHITAAKE
MUSHROOMS, CARAMELIZED ONION MAYO, W/FRIES

DESSERTS

CREME BRULEE

PEANUT BUTTER TART

WHITE CHOCOLATE BREAD PUDDING

EXECUTIVE CHEF TRAVIS MUMMA
SOUS CHEF KURT HERGENROTHER