



Restaurant Week
September 8-12, September 15-19

Baby Arugula Salad

Dried cranberries, candied walnuts, goat cheese crumble,
red onion, cranberry vinaigrette

Burrata

Spring mix, toasted pistachio, toasted bread, balsamic drizzle

Zuppa del Giorno

Chef's inspiration of the moment

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Slow-braised Beef Short Rib

Roasted Brussels sprouts, creamy mashed potatoes,
wild mushroom demi-glace

Chicken Piccata

Crispy fried chicken breast, penne pasta,
lemon caper butter sauce

Gochujang Grilled Swordfish

Sweet and spicy swordfish, red pepper chili risotto,
roasted Brussels sprouts, coconut cream sauce

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Spiced Apple Crème Brûlée

Pumpkin Pie Mousse

with cinnamon foam

\$ 45/per person