

BOURBON STEAK

SUMMER RESTAURANT WEEK \$100

AMUSE

DUCK FAT FRY TRIO

truffle, garlic & herb, paprika

APPETIZER

choice of

BURRATA CAPRESE

heirloom tomatoes, basil, focaccia lace, aged balsamic

TEMPURA SQUASH BLOSSOMS

ricotta cheese, basil pesto, pomodoro sauce

MINI CRAB CAKES

lemon, old bay crumbs, spicy lobster cream

HAMACHI TOSTADAS*

crispy corn tortillas, avocado mousse
yuzu ponzu, salsa macha

MAIN

choice of

BLACK ANGUS RIBEYE*

wood-roasted tomato, house steak sauce

FILET MIGNON* +30 SUPPLEMENT

red-wine shallot butter

GRILLED BRANZINO

green olive tapenade, roasted sunburst squash
cherry tomatoes, salmoriglio sauce

ROASTED MARY'S CHICKEN

braised fingerling potatoes, baby artichokes
espelette butter

SIDES

JALAPEÑO CREAMED CORN | WHIPPED POTATOES

DESSERT

choice of

WARM BEIGNETS

macallan 12yr butterscotch

BRÛLÉED BASQUE CHEESECAKE

roasted strawberries, turbinado crunch

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness