

3-course prix fixe
your choice of one of each
\$75

oTW

Restaurant Week

Wednesday, September 30 – Saturday, October 3

to begin

caesar salad

baby romaine – baguette croutons – parmesan – citrus & yogurt dressing

crispy artichoke

yuzu aioli – green harissa – calabrian chile

duck wontons

spiced duck sausage – orange & soy glaze

tuna tostada + 8

pickled jicama – aji amarillo – charred cipollini & sesame puree – shallot – corn tortillas

mains

pan-seared black cod

mango curry – sticky rice – herb salad – fried garlic – shallot

chicken milanese

arugula – shaved carrot – blood orange – pecorino – lemon & caper sauce

nutty noodles

chewy potato noodles – water chestnuts – shiitakes – pea tendrils – chili crisp – cashew cream – sesame

grilled prime new york strip + 10

mushroom orzo – king oyster mushrooms – pea tendrils – scallion oil

dessert

basque cheesecake

golden burnt edges – mixed berry compote

opera chocolate cake

coffee chocolate ganache – coffee cream
