

## Restaurant Week Menu

\$35 + tax + gratuíty

### Course 1

Caesar Salad anchovies, parm frico, housemade dressing

Creamy Mushroom Soup

Fried Mushroom & Goat Cheese Balls sprout salad, truffle honey drizzle

# Course 2

Honey Hoísín Glazed Pork Belly creamy chílí honey sauce, arugula, salad, Turkísh aprícots

> Shrímp Saganakí Línguíne asparagus, lemon, tomato, garlíc, feta

#### Deconstructed Baked Potato

sliced golden fried potatoes, scallions, portobello mushroom, zucchini, yellow squash, eggplant, chive butter cream sauce

## Course 3

Fried Vanilla Ice Cream

Strawberry Chocolate Short Cake