

RESTAURANT WEEK MENU

THREE-COURSE DINNER FOR \$35

Appetizers

CHOOSE ONE

PUMPKIN GOAT CHEESE RAVIOLI

SERVED WITH SAGE BROWN BUTTER SAUCE

SUSHI

AHI TUNA, PRESERVED LEMON, CUCUMBER, RED PEPPER,
HARISSA CHILI CRISP, SOY SAUCE REDUCTION

BRAISED OXTAIL

BRAISED IN WARM SPICES, SERVED OVER GRITS WITH
GOLDEN RAISINS, PINE NUTS, & CELERY LEAVES

Entrees

CHOOSE ONE

FEATURED STEAK

FEATURED STEAK SERVED WITH CHARRED HERB BUTTER,
DATE COULIS, & ROASTED ROOT VEGETABLES

PORCHETTA

GARLIC & FETA MASHED POTATOES, SEASONAL VEGETABLES

WAGYU BURGER

8oz WAGYU BURGER, THICK CUT SMOKED BACON, SAGE
DERBY CHEESE, RED WINE AIOLI, SERVED ON A BACON FAT
BUN WITH TRUFFLE FRIES

TONKOTSU RAMEN

SCALLOPS, GRILLED PORK BELLY, AWASE DASHI,
SPICY MISO TARE, KIMCHI, MUSHROOMS,
SCALLIONS, EGG, SOY SAUCE

Desserts

CHOOSE ONE

DOUBLE CHOCOLATE BROWNIE

SERVED WARM IN A SKILLET AND TOPPED WITH VANILLA
ICE CREAM AND HOUSE CARAMEL

MAPLE ICE CREAM

TOPPED WITH CANDIED BACON AND
DUCK FAT CARAMEL