



California Restaurant Week

First Courses

Farmer's Market Salad, Shaved Vegetables, Goat Cheese, Peppered Almonds

Champagne Vinaigrette ☼ ☉ Δ

or

Heirloom Tomato Gazpacho, Avocado, and Cotija ☼ ☉ Δ

Second Courses

Bucatini in a Sicilian style Pesto of Hazelnuts, Anchovy, Raisins, and Sage ☼ ☉ Δ

or

Potato Gnocchi with Grilled Summer Squash in Gin Brown Butter Sauce

Entrees

Roasted Mary's Chicken Thighs, Roasted Grapes, King Oyster Mushrooms

Rosemary Jus ☼ ☉

or

Red Snapper, Rice and Herb Flan, Roasted Cherry Tomatoes ☼ ☉

or

Caper, Olive, Eggplant, and Tomato Risotto

Melted Scarmoza and Fried Basil ☼ ☉ Δ

Menu may Change by the Day. Daily Specials and Add-On menu items will be available.

Three-Course Menu - \$40 per person

☼ - Is or can be made Gluten Free

☉ - Is or can be Dairy Free

Δ - Is or can be made Vegan