LI Restaurant Week

April 27th – May 4th | \$46



APPETIZERS

Truffle Mushroom Arancini parmesan cream reduction, crispy basil

Harissa Coconut Mussels ^G harissa coconut broth, pickled shallots, Thai basil, grilled French bread

Soup of the Moment

Bravas Brussels Sprouts V sriracha salsa brava, Japanese aioli, togarashi, chili threads

ADD A SIDE SALAD

Pear & Watercress Salad ● G +11 watercress, arugula, poached pears, candied walnuts, pickled onions, Danish blue cheese, pumpernickel croutons

The Wedge Salad ^G +12 gem lettuce, Danish blue cheese, brown sugared bacon, pickled onions, pumpernickel croutons

Kale Caesar Salad ^G +11 house-made Caesar dressing, aged Reggiano, pumpernickel croutons

ENTRÉES

Sweet Basil Chicken ^G spring succotash, Israeli pearl couscous, lemon basil jus

Soba Noodles ^V

snow peas, carrots, kale, red cabbage, mushroom, onions, tahini dressing, toasted coconut

Spring Leek Salmon crispy fingerling, charred broccolini, leek velouté, charred leek oil

Braised Short Rib ^{GF} +6 truffle pomme purée, porcini bordelaise, shaved fennel, radicchio, baby arugula

Seared Scallops *GF +8 corn, chorizo, candied Fresno peppers, buttermilk reduction, jasmine rice, micro cilantro



Mini Flower Pot

French vanilla ice cream, crumbled Tate's Chocolate Chip Cookies, house-made Nutella mousse, Ghirardelli caramel sauce, Oreo crumble

Crème Brûlée of the Moment



HAPPY HOUR

Monday through Friday 3pm-5pm BRUNCH

Saturday + Sunday 11am-4pm ASK ABOUT OUR CATERING TRAYS TO GO