



**Three Course Prix Fixe Menu \$29.95 Per Person**

**Choice of Appetizer and Entrée**

**Selection of 1221 Dessert's for The Table**

***All menu items are subject to change according to seasonality and availability.***

APPETIZERS

**YELLOWFIN TUNA SASHIMI** | *Avocado, Sesame + Crispy Quinoa*

**QUINOA** | *Arugula, Corn, Tomatoes, Black Beans, Raisins,  
Almonds + Sweet-Chili Vinaigrette*

**BEETS & KALE SALAD** | *Apples, Fennel, Roasted Peppers,  
Feta + Cabernet Vinaigrette*

**MEATBALL** | *Spicy Tomato Sauce*

**SAUTÉED SHISHITOS** | *Honey Soy*

**CRISPY CALAMARI** | *Zucchini + Lemon*

**CHARRED OCTOPUS** | *Tarragon Aioli + Black Garlic Ponzu*

**TIGER SHRIMP** | *Blood Orange, Fennel, Avocado,  
Elderflower Vinaigrette*

**FLATBREAD** | *Ricotta, Prosciutto, Honey*

**CAULIFLOWER STEAK** | *Sriracha Aioli*

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ENTREES

**LINGUINE** | *Shrimp, Garlic + Herbs*

**ZUCCHINI NOODLES** | *Spicy Tomato Sauce*

**NEW ZEALAND KING SALMON** | *Faro, Cucumber, Tomato*

**MONKFISH** | *Eggplant, Bell Peppers, Olives*

**SEA SCALLOPS** | *Cranberry Beans, Cauliflower, Asparagus*

**HAILIBUT** | *Pearl Couscous, Peas, Tomatoes, Chorizo*

**ROASTED CHICKEN** | *Spinach, Shiitake Mushrooms, Cherry Tomatoes*

**CHICKEN MILANESE** | *Arugula, Tomatoes, Parmesan Cheese*

**LEMONGRASS BRAISED SHORTRIB** | *Pommes Puree + Parmesan Tuile*

