

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



**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.*

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



DESSERTS

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

Carrot Cake ^V
house-made cream cheese frosting, candied walnuts

Crème Brûlée of the Moment ^V

HAPPY HOUR

Monday through Friday
3pm-5pm

BRUNCH

Saturday + Sunday
11am-4pm

ASK ABOUT OUR
CATERING TRAYS
TO GO

GF Gluten Free G Gluten Friendly
V Vegan ^V Vegetarian