# RESTAURANT WEEK

# Three Course Dinner \$46 Per Person

Sunday, November 2nd through Sunday, November 9th Saturday, November 8th only available until 7pm



### APPETIZER

select one

CHICKPEA FRIES sriracha aïoli

DUCK TACOS (2) daikon, jalapeño, hoisin sauce, cilantro, scallions

SHORT RIB BEEF & BARLEY SOUP bone marrow drizzle, mushrooms, baby carrots, peas

#### CHOPPED SALAD

mixed greens, baby spinach, dried cranberries, farro, apples, butternut squash, walnuts, pomegranate seeds, pear vinaigrette

SPICY TUNA CRISPY RICE\* avocado, chives, jalapeño

### ENTRÉE

select one

GRILLED FAROE ISLAND SALMON lentils, squash, almonds, braised red cabbage, tarragon dijion cream

SANDBAR CHICKEN lemon butter, pomme frites, dressed greens

SOY GLAZED COD wild mushrooms, baby spinach, charred scallions, bamboo jade rice, coconut-lemongrass broth

WAGYU BOLOGNESE wagyu beef, pork, and veal ragu, lumache pasta, fontina fondue

BRAISED SHORT RIB OF BEEF parsnip purée, baby carrots, brussels sprouts petals, pearl onion, cremini mushrooms, borolo beef glace

### DESSERT

select one

RICOTTA DONUTS
raspberry coulis, chocolate ganache

CHOCOLATE LAVA CAKE chocolate fudge ice cream

TAHITIAN VANILLA CRÈME BRÛLÉE vanilla sugar cookie





Before placing your order, please inform your server if a person in your party has a food allergy.

\*This menu item can be cooked to order. Menu item consists of or contains meat, fish, shellfish or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or viruses. Consuming raw or undercooked meats, fish, shellfish may increase your risk or foodborne illness, especially if you have certain medical conditions.

# RESTAURANT WEEK

Two Course Lunch \$24 Per Person

Sunday, November 2nd through Sunday, November 9th



### APPETIZER

select one

CHICKPEA FRIES sriracha aïoli

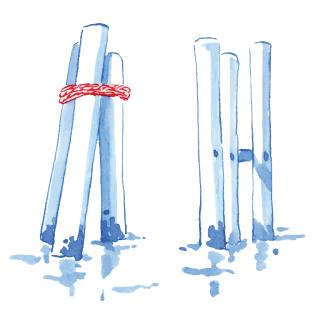
DUCK TACOS (2) daikon, jalapeño, hoisin sauce, cilantro, scallions

SHORT RIB BEEF & BARLEY SOUP bone marrow drizzle, mushrooms, baby carrots, peas

BABY ROMAINE CAESAR SALAD white anchovies, croutons, parmesan cheese

### CHOPPED SALAD

mixed greens, baby spinach, dried cranberries, farro, apples, butternut squash, walnuts, pomegranate seeds, pear vinaigrette



## ENTRÉE

select one

SANDBAR CHEESEBURGER\*
bacon-onion marmalade, cheddar cheese,
butter toasted sesame bun

MARINATED MAHI-MAHI FISH TACOS mango jicama slaw, avocado, cabbage, cilantro cream

GRILLED FAROE ISLAND SALMON lentils, squash, almonds, braised red cabbage, tarragon dijion cream

#### POKE BOWL\*

tuna, udon noodles, avocado, edamame, pickled vegetables, sriracha aïoli

SANDBAR CHICKEN lemon butter, pomme frites, dressed greens



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