



Restaurant Week

Appetizers

Montauk Fluke Crudo, Coconut Leche de Tigre
Avocado and Chili

Burrata with English Pea and Truffle, Grilled Sourdough

Smoked Eggplant Caesar, Romaine Lettuce
Crispy Seeds, Croutons

Entrees

Sesame and Aleppo Crusted Tuna, Citrus Tahini-Miso
Sesame Charred Cabbage, Chili Crisp

Seared Black Sea Bass, Cous Cous
Piperade and Spring Vegetables

Organic Roasted Chicken, Chanterelle Mushroom Jus
Potatoes, Crispy Parmesan

Dessert

Cuatro Leches
Candied Black Sesame, Caramelized Banana

Basque Country Cheesecake
Berries and Brandy, Strawberry Sorbet

Executive Chef Michael Houser

*Please inform your server if a person in your party has a food allergy
Consuming raw/undercooked meats, fish, shellfish, or eggs may increase your risk of food-borne illness.*