



Week 1 ~ Feb 28-Mar 2

8oz New York Steak, potato pave, seasonal vegetables,
chanterelle demi
\$42

Week 2 ~ Mar 6-9

8oz Lamb Sirloin, carrot puree, roasted garlic mashed potatoes,
seasonal vegetables, mint pesto
\$39

Week 3 ~ Mar 13-16

House made duck and sweet potato ravioli, sage brown butter,
shaved parmesan, toasted french bread brushed with garlic butter
\$28

Week 4 ~ Mar 20-23

Pan seared ahi tuna, sesame crusted, coconut rice, edamame puree,
seasonal vegetable, honey citrus ponzu
\$36

