



## restaurant week menu

### first

**Crispy Gem Salad** | napa cabbage, bok choy, gem lettuce, cilantro, peanuts  
sesame, carrot dressing

**Squash Bisque** | kaffir lime leaf, coconut milk, red curry, toasted pepitas

**Fried Cauliflower** | spicy yogurt, shishitos, golden raisins, almonds

### second

**Wild Mushroom Campanelle** | nettles, spring onion, spinach, parmesan cream

**Wood Grilled Salmon** | honey miso glaze, butternut puree, pepitas, chinese  
broccoli, chili garlic sauce

**8oz Prime Skirt Steak** | sweet onion puree, broccolini, salsa verde  
grilled potato, chili, lemon

### third

**Grapefruit Sherbet** | citrus compote, vanilla butter cookie

**Mini Willows** | chocolate chiffon cake, dark chocolate mousse, caramel corn  
sweet corn anglaise

### drink

**Carafe for the Table** | 2018 Arnot-Roberts, rosé, North Coast, CA | 22