TE SS A

RESTAURANT WEEK LUNCH

TUESDAY-FRIDAY JANUARY 18 - FEBRUARY 13

TWO-COURSE PRE-FIXE MENU | \$39



CHEF'S DAILY SOUP

PEAR SALAD

mizuna, walnuts, pomegranate, lemon vinaigrette

CHEESY BREAD

ricotta, garlic, parmesean



WAKE UP CALL

eggplant marinara, burrata, soft poached eggs, sourdough toast

CACIO E PEPE

Parmigiano foam, basil crunch

AVOCADO TOAST

harissa-lemon, sunny side up egg, mixed greens

TE SS A

RESTAURANT WEEK DINNER

MONDAY-FRIDAY JANUARY 18 - FEBRUARY 13

THREE-COURSE PRE-FIXE MENU | \$59



PEAR SALAD

mizuna, walnuts, pomegranate, lemon vinaigrette

GREEN P.E.I. MUSSELS

cilantro, tomato, garlic, coconut milk, white wine, crostini

CAULIFLOWER FRITO

basil jalapeno aioli



CACIO E PEPE

Parmigiano foam, basil crunch

PORK MILANESE

wilted bitter greens, pork jus agrodolce

ATLANTIC SALMON

cauliflower puree, romanesco, crispy onions



CARROT CAKE

cream cheese frosting, grilled pineapple jam, candied walnuts

CHOCOLATE TART

chocolate ganache, hazelnut crunch, vanilla ice cream

MEYER LEMON CHEESECAKE

raspberry mascarpone, lemon shortbread,