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RESTAURANT WEEK DINNER, MONDAY - FRIDAY 5PM - CLOSE
JANUARY 21ST - FEBRUARY 9TH

THREE-COURSE PRE-FIXE MENU | \$60



PEAR SALAD

*radicchio, candied pecan, gorgonzola dulce,
pomegranite, Pedro Jimenez vinaigrette*

GARLIC SHRIMP

chablis, roasted garlic, crostini

BURRATA

*prosciutto, aged balsamic, arugula,
cherry tomato, crostini*



FUSILLI

pancetta, wild mushroom, truffle cream

HANGER STEAK FRITES

*tomato chimichurri, crispy shallot,
hand cut fries*

PAN ROASTED ICELANDIC COD

*tri color cauliflower, potato puree,
lemon picatta*



DOUGHTNUTS

glazed & sugar coated, dulce De leche

HOUSE MADE SORBETS

apricot, coconut, raspberry