



**JUNE 21 - JUNE 27**

**RESTAURANT WEEK SUMMER 2026**

## *Prix Fixe Menu*

**3 COURSES**  
**\$49 PER PERSON**

### **STARTERS**

#### **Crispy Calamari**

black pepper lemon aioli, pea tendrils

#### **Tuna Crudo**

orange blossom, fennel, chili crisp, micro cilantro

#### **Strawberry & Cucumber Salad**

mixed greens, fresh strawberries, cucumber, feta cheese, hardboiled egg, raspberry vinaigrette

### **MAIN COURSES**

#### **Bay Scallops & Rock Shrimp Pappardelle**

yellow squash, red peppers, spinach, flat leaf parsley, butter white wine sauce

#### **Grilled Skirt Steak**

roasted red potatoes, summer vegetables, tomato and cilantro demi-glace

#### **Lamb Chops**

charred broccolini, sweet carrot puree, rosemary jus

### **DESSERTS**

#### **Strawberry Pana Cotta**

#### **Passion Fruit Tart with Lime Zest Whipped Cream**

#### **Black Forrest Chocolate Cake**



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