



[RESTAURANT WEEK
JANUARY 21 - 30, 2022]

APPETIZERS

WINTER SQUASH SOUP [V, G]

Lemongrass, Ginger, Red Curry, Toasted Peanuts, Thai Herbs

or

FRESH BURRATA

Pear-Quince Mostarda Grilled Sourdough

ENTREES

LINGUINE CACIO E PEPE [V]

Pepato Pecorino, Cracked Pepper Baby Kale

or

SHRIMP TACOS (2PC)

Susana's Tortillas, Xni Pec Salsa, Citrus Slaw Chipotle Aioli, Guacamole

\$30/Person (not inclusive of tax and tip)

MAKE A RESERVATION

We use sustainable, organic and biodynamic products whenever possible.

Our Chefs are delighted to create any seasonally inspired dishes for your pleasure
(California State Food Code requires us to inform you that consuming raw or undercooked meats, seafood and eggs
may increase your risk of food-borne illnesses)

A service charge of 20% will be added to all parties of 6 or more.

[V] - Vegetarian [G] Gluten-free
Executive Chef - Jim Leiken