



## **RESTAURANT WEEK**

**\$28.95 per person**

*(not including tax and gratuity)*

### **PLEASE CHOOSE ONE APPETIZER:**

#### **TOGARASHI SEARED TUNA**

*over asian slaw with pineapple wasabi dressing & toasted macadamia nuts*

#### **SPRING PEA VEGETABLE RISOTTO**

*with mushrooms, asparagus & grilled ramp pesto*

#### **BRUSSEL SPROUT CAESAR SALAD 2 WAYS**

*shaved parmesan, white anchovies, heirloom cherry tomatoes*

#### **BABY ARUGULA SALAD**

*watermelon radish, english cucumber, toasted pine nuts, feta cheese, red wine vinaigrette*

### **PLEASE CHOOSE ONE ENTREE:**

#### **BLACKENED LOCAL TILEFISH ETOUFEE**

*shrimp & jumbo lump crabmeat over basmati rice*

#### **PAN SEARED SEA SCALLOPS**

*corn basil saffron cream & crispy parsnips*

#### **HERB CRUSTED LEG OF LAMB**

*roasted root vegetable cous cous, chimichurri, grilled naan bread*

#### **6oz FILET MIGNON (+\$6)**

*cauliflower puree, crispy brussel sprout leaves, sriracha butter*

#### **STUFFED LOBSTER (+\$8)**

*1-1/4lb lobster with bay scallop & shrimp stuffing*

### **DESSERT**

#### **FORBIDDEN BLACK RICE PUDDING**

*coconut whipped cream & fresh berries*

#### **KEY LIME PIE**

#### **CHOCOLATE DECADENT CAKE**