



Restaurant Week 2018

STARTERS

Kimchee Calamari
Lightly Fried Rings and Tentacles / Green Onions / Peppers

(gf) (v) Burrata
Heirloom Tomato / Balsamic Caviar / Crispy Basil Leaf / Ligurian Olive Oil

Smoked Whitefish Chowder
Corn / Potato / Dill / Cream

CLASSICS

(gf) Seafood Boil
Lobster / Clams / Shrimp / Andouille / Corn / Potato / Greens

(gf) All Natural Half Chicken
Jamaican Jerk / Cuba Libre Marinade / Jicama Salad / Lime

(v) Garden Pasta
De Cecco Pasta / Garden Vegetable and Herbs/ Blistered Ciliegino Tomato / Roasted Garlic

DESSERT

(gf) "Flourless" Chocolate Cake
Callebaut Chocolate Sauce / Strawberries

Grandmother's Tart
Custard / Pine Nut / Orange Blossom Essence

*Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs, may increase your risk of food borne illness

18% gratuity will be added to parties of 8 or more