



## Restaurant Week

*3 Course Prix Fixe Menu / 45*

*Optional Wine Pairings / 10*

### STARTER

Chilled Corn Bisque  
*lobster, chantilly, shiso*

Sauerkraut Balls  
*Black forest prosciutto, yukon potato, fontina, pickled beer mustard*

Tomato Salad  
*housemade ricotta, watermelon, cucumber, dill*

### ENTREE

Risotto  
*summer squash, corn, truffle*

Smoked Salmon  
*asparagus, new potato, dashi, trout roe, beurre blanc*

Ribeye  
*koji-aged ribeye, summer root vegetable, pearl onion, ramp puree, bordelaise (+\$9)*

Paparadelle  
*beef cheek bolognese, porcini breadcrumb, pecorino*

### DESSERT

Chocolate Torte  
*chocolate mousse, mango sorbet, yuzu*

Stone Fruit  
*bavarian cream, coconut-almond crumble, peach ice cream*

