

# LUNCH PREFIXE MENU

\$39 per person

## APPETIZERS

*Choice of*

### LITTLE GEM CAESAR

baby gem, avocado, olive oil toasted breadcrumbs (G.V.)

### ROASTED LOCAL BEETS

pomegranate, walnuts, xeres vinegar (VGN.N.R.)

### MAPLE MUSHROOM SOUP

harissa grilled cauliflower, crème fraîche (V)

### SWEET SHRIMP CRUDO\*\* (+5)

shaved avocado, palm sugar, chili lime vinaigrette (S.R.G.)

### PACIFIC AHI TUNA NICOISE SALAD\*\* (+12)

grilled pears, heirloom tomatoes, cucumbers,  
balsamic vinaigrette (R)

## ENTRÉES

*Choice of*

### JIDORI CHICKEN BREAST

valencia orange, squash, quinoa popcorn

### WILD SALMON PAVE\*\*

nori cream, Santa Barbara sea urchin,  
wilted mustard greens (S.A.)

### RIGATONI BOLOGNESE

beef veal, parsley, parmesan (G.A.)

### GRILLED SKIRT STEAK (+15)

citrus chimichurri, peppercorn jus, steak fries

### WHOLE GRILLED BRANZINO\*\* (+18)

heirloom tomato, shiro dashi, olive oil

## DESSERT

*Choice of*

### HAZELNUT TIRAMISU

lady finger sponge, Frangelico mousse (D.G.N.ALC)

### APPLE TARTE TATIN (+3)

jasmine caramel, house made puff pastry,  
Tahitian vanilla gelato (G.D.)

*Tax and gratuity not included. For your convenience,  
a discretionary 20% service charge will be included on all checks.  
(G) - gluten - (GF) gluten free - (NF) nut free - (VGN) vegan - (V) vegetarian*