

SUMMER RESTAURANT WEEK

Menus

OMAKASE "CHEF'S CHOICE" SUSHI EXPERIENCE
ALLOW OUR SUSHI CHEF TO SURPRISE YOU ON A CULINARY JOURNEY
THROUGH UNIQUE PREPARATIONS OF OUR HAND PICKED FRESH FISH

FIVE COURSE-\$65

KITCHEN EXPERIENCE

CHOOSE ONE OPTION FROM EACH COURSE

THREE COURSE-\$45

STARTER

STICKY GRILLED EGGPLANT SATAY

CITRUS SOY BEAN CURD - CRUNCHY
GARLIC- VERDE VALLEY MICRO CILANTRO

PROSCIUTTO AND GOAT CHEESE CROSTINI

TOASTED PRETZEL-BALSAMIC
GLAZE- HONEY-BASIL- FRESH
PARSLEY

HONEY GLAZED SHRIMP

SAUTEED GULF SHRIMP- VEG MIX-
SRIRACHA- FRESH PARSLEY

CRISPY EDAMAME DUMPLINGS

CABBAGE- CORN- SWEET SOY-
SCALLIONS-SESAME SEEDS

MAIN

SEARED CAULIFLOWER STEAK

TRUFFLED HUMMUS- SCALLION OIL- CRISPY
GARBANZO BEANS- ROASTED CARROTS

BRAISED BEEF SHORT RIBS

LOST TAVERN'S OK EVAN! ENGLISH DARK MILD BEER- HOISIN- SHIITAKE
MUSHROOMS- SCALLOPED POTATOES- CRUNCHY ROOT VEG

PAN SEARED DAY BOAT SCALLOPS

CREAMY COCONUT LEMONGRASS SHORT GRAIN RICE- EDAMAME
BUTTER SAUCE- GRILLED NAPA CABBAGE- CRISPY SHALLOTS

DESSERT

PEACHY STRAWBERRY WONTONS

POWDERED SUGAR- STRAWBERRY BASIL SYRUP- VANILLA ICE CREAM
VEGAN ICE CREAM UPON REQUEST

