

# LUNCH PREFIXE MENU

\$39 per person

## APPETIZERS

*Choice of*

### LITTLE GEM CAESAR

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

### ROASTED LOCAL BEETS

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

### WHITE ASPARAGUS SOUP

grilled asparagus, candied walnuts, tarragon parsley oil (N)

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

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

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

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

## ENTRÉES

*Choice of*

### JIDORI CHICKEN BREAST

sweet pickled pearl onions, tamarind, fava bean ragout

### KING SALMON PAVE\*\*

asparagus marmalade, charred asparagus, crisp potato terrine (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.)

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. \*\*All fish is sourced sustainably and, whenever possible, locally. Tax and gratuity not included. For your convenience, a discretionary 20% service charge will be included on all checks.*

(G) gluten - (N) nuts - (VGN) vegan - (V) vegetarian - (S) shellfish  
(R) raw - (A) alcohol - (P) pork