



RESTAURANT WEEK

\$35 PER PERSON

CHOOSE ONE ITEM FROM EACH COURSE

COURSE ONE

Pomegranate Braised Pork Spring Rolls → Avocado,
Cashew Chili Crisp, Mango Mojo.

Yu Xiang Eggplant → Fried Eggplant, Sweet and Sour Sauce,
Chili Oil, Sichuan Peppercorn, Scallions.
(V)

Roasted Garlic Hummus → Fried Chickpeas, Parsley,
Aleppo Pepper, Za'atar Garlic Pita.
(AGF/DF/V)

COURSE TWO

Beef Meatballs → Tunisian Tomato Sauce, Chickpea Salad,
Feta, Grilled Owl Bakery Baguette.
(ADF)

Sauteed Chickpeas → Baby Kale, Scallion, Hazelnut Romesco,
Preserved Lemon, Toasted Hazelnuts.
(DF/V)

Pork Chili Rojo → Ancho, Guajillo, Crema, Grits.
(GF)

COURSE THREE

Red Wine Poached Pear → Honey, Lemon, Whipped Ricotta.
(GF)

Goat Cheese Pana Cotta → Pistachio, Blood Orange.
(GF)