



DINE

DOWNTOWN

January 12–21, 2024

\$45

COURSE 1

Truffle Edamame

edamame, white truffle, shiitake dashi, micro cilantro, sexy scallion

COURSE 2

choose one

Surf and Turf

seared scallop, 42-hour short rib, rich oyster demi glace, dashi butternut squash puree, charred leeks

Earth and Turf

seared turnip “scallop”, king oyster mushroom, rich mushroom demi glace, dashi butternut squash puree, charred leeks

** side of broccolini 2 ways*

COURSE 3

Salted Egg Yolk Bread Pudding

bourbon butter caramel, salted egg yolk ice cream



**Excludes alcohol, tax & gratuity*