

RESTAURANT WEEK 2026

CHOOSE 1 FROM EACH CATEGORY

APPETIZER

MEDITERRANEAN BOWL

farro, quinoa, feta cheese, chickpeas, arugula, red onion, cherry tomatoes, oregano, lemon dressing

BRUSSELS

bacon, maple-soy glazed, scallion

BANG BANG SHRIMP

shrimp, fresh mango, jicama, cilantro, chipotle aioli

ENTREE

FILET TIPS: LOMO SALTADO

peruvian-style, beef tenderloin, shishito peppers, chimichurri, fingerling potatoes, roma tomatoes

PAN SEARED SALMON

sundried tomato, pea risoto, salsa verde

CHICKEN MILANESE

crispy chicken cutlet, arugula, lemon, parmesan

DESSERT

CREME BRULEE CHEESE CAKE

vanilla bean, caramelized sugar

CHURROS

caramel & chocolate sauce

CHOCOLATE MOUSSE CAKE

oreo crust

\$40++ PER PERSON