



GRAPEFRUIT™  
*basil*

## DINNER

### Restaurant Week Prix Fixe Menu

\$59/person

#### Small Plates | Choice of

##### BEET SALAD

Arugula, basil, Humboldt Fog goat cheese, candied walnuts, tangerine-achiote vinaigrette

##### BRAISED SHORT RIB EMPANADAS

Slow-braised beef, flaky pastry, avocado salsa

##### DUNGENESS CRAB CAKE

Green papaya slaw, pickled daikon & carrot, red curry aioli, roasted peanut vinaigrette

#### Entrées | Choice of

##### MARY'S HALF CHICKEN

Mojo brine, crispy brussels sprouts, chistorra, petite herbs, aji amarillo tangerine vinaigrette

##### GRILLED OCTOPUS

Patatas bravas, salsa macha, toasted pepitas

##### FILET MIGNON

Truffle potatoes, shiitake mushrooms, peppercorn demi, lemon arugula

##### SPAGHETTI SQUASH

Roasted mushrooms, lemon parmigiano-reggiano broth, campari tomato, sweet corn, bloomsdale spinach, pistachio gremolata, grilled sourdough

#### Desserts | Choice of

##### MEYER LEMON MERINGUE PIE

Meyer Lemon curd, Swiss meringue, macadamia nut shortbread crust

##### BUTTERSCOTCH BUDDINO

Hawaiian sea salt caramel, dark chocolate dipped shortbread cookies

##### FOSELMAN'S SORBET

Seasonal flavors

\*\$59/person does not include tax and gratuity; 20% gratuity will be added to parties of 6 or more

Please notify our staff of any severe or life-threatening food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.