RESTAURANT WEEK JANUARY 11-21, 2024
3 COURSES $50

FIRST COURSE

BEEF TATAKI
MUSTARD SEED, SCALLION, GARLIC PONZU, BEEF TALLOW AIOLI

TRUMPET MUSHROOM SALAD
SPINACH, RADICCHIO, HONEY DIJON VINAIGRETTE

MISO CARROT SOUP
SPINACH, RADICCHIO, HONEY DIJON VINAIGRETTE

SECOND COURSE

YAKI SOBA NOODLE BOWL
PORK CONFIT, RADISH, CARROTT, BOK CHOI, POACHED EGG
PICKLED ONION, CHILI OIL

CHARGRILLED SWORDFISH
BLISTERED TOMATO, WARM COUSCOUS SALAD
PISTACHIO HERB PISTOU

TANGY TUNA ROLL
KANI, CUCUMBER, LOCAL MICRO ONION, TOPPED WITH
NORTH CAROLINA TUNA, CUCUMBER, PONZU, TERIYAKI
RED TOBIKO TAJIN

DESSERT

WHITE CHOCOLATE POTS DE CREME
TOASTED PISTACHIO

HONEY CAKE
FIG MASCARPONE

COFFEE HOUSE MARTINI
CANNON EARLY BIRD VODKA, BAILEYS, KAH LUA, VANILLA