



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 CARROTT SOUP**

SPINACH, RADICCHIO, HONEY DIJON VINAIGRETTE

## SECOND COURSE

### **YAKI SOBA NOODLE BOWL**

PORK CONFIT, RADISH, CARROTT, BOK CHOY, 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, KAHLUA, VANILLA