



PASADENA RESTAURANT WEEK

SPRING 2017 \$36

FIRST COURSE

SEASONAL SOUP
please ask server for today's soup

DEVEILED EGG QUARTET
1) truffle-chive 2) bacon-onion 3) Sriracha 4) black forest ham with cheddar

WILD MUSHROOM BRUSCHETTA
shiitake, enoki, king oyster, brown beech, and hen of the woods mushrooms, goat cheese

JALAPEÑO TUNA TARTARE **add \$3**
with avocado purée, cilantro yuzu oil, and wonton taco shells

PROSCIUTTO WRAPPED SHRIMP **add \$3**
with roasted garlic aioli

SECOND COURSE

TRUFFLE MAC 'N' CHEESE
white cheddar sauce, panko bread crumbs, crispy oyster mushrooms
add bacon, ham, or chicken \$2 add all three \$5

HERB SHRIMP
shrimp, spinach & polenta cakes, mushroom sauce. Served with haricots verts & tomato salad.

CHAMPAGNE CHICKEN
champagne butter sauce, foie-gras mash potato, vegetables

FILET MIGNON **add \$5**
7 oz. filet with chimichurri, truffle pommes frites, tomato avocado salad

THIRD COURSE

SEASONAL PAVLOVA
French meringue topped with Chantilly cream, berries, raspberry coulis

CHURROS
rolled in cinnamon and sugar and served with cajeta sauce

COOKIES & CREAM
browned butter chocolate chip cookie, smoked chocolate salt, chocolate caramel, vanilla ice cream

SOUFFLÉ DU JOUR **add \$4**
flavor changes daily. Please ask your server for today's flavor.

prices do not include tax & gratuity

live music every Thursday & Sunday / **brunch** every Saturday & Sunday / sign up for our **newsletter!**