



PASADENA RESTAURANT WEEK MENU

Lunch \$20

1st course

- *Roasted tomato bisque* | pesto | parmesan | grilled crostini
- *Endive, traviso, and wild rocket salad* | apple | toasted walnuts | Humboldt fog goat cheese | champagne cumin vinaigrette

2nd course

- *House made capellini pasta* | roasted tomato checca | burrata cheese | pesto | parmesan
- *Choice of any of our burgers* (classic, mozzarella, or truffle)
- *Achiote marinated fish tacos* | avocado | house made roasted salsa | jicama slaw | lemon | on side salad

Dinner \$45

1st course

- *Oxtail and charred octopus stuffed bone marrow* | pickled onion | pickled celeriac | fig jam | dijon | grilled crostini
- *Barbacoa al bareggo* - Braised lamb neck in smoked guajillo chili lamb broth | queso fresco | pickled red onion | micro cilantro | blue corn tortillas
- *Confit of baby beets salad* | orange | candied orange zest | pine nuts | Humboldt fog goat cheese | wild rocket
- *Warm vichyssoise* | jumbo crab | fried leeks | hazelnut pistou

2nd course

- *8 vegetable quinoa cake* | *coastal farms* red russian kale (1cs) | tomatillo broth | avocado | heirloom tomatoes (1cs) | chili oil
- *Smoked jalapeno & miso marinated black cod* | clams in dashi | katsuobushi | scallions | baby bok choy | pearl onion
- *Dijon and rosemary ½ mary's farm chicken* | truffle parmesan fries | baby vegetables | chicken jus
- *6 oz Prime Coulotte steak* | truffle whipped potatoes | baby vegetables | braised cipollini onions | bordelaise

3rd course

- *Chocolate praline cake* | hazelnut gelato | raspberry couli
- *Warm apple and white chocolate bread pudding* | crème anglaise | bourbon caramel | fruit

