



# RESTAURANT WEEK

3-Course Tasting Menu

\$45 per guest

## FIRST COURSE

~ Choice Of ~

### Lela Meatball

pork, beef, veal, garlic confit

### Tuna Crudo

cucumber, yuzu, cilantro oil, quinoa, sweet drop pepper

## SECOND COURSE

~ Choice Of ~

### Snapper

baby carrots, olives, roasted pepper, confit potatoes, lemon sauce (GF)

### Coulotte

roasted romanesco, mashed potatoes, shallot, red wine reduction (GF)

### Parmesan + Pea Ravioli

mushrooms, pancetta, spinach puree

## THIRD COURSE

~ Choice Of ~

### Sebastian Joe's Sorbet

### Chocolate Molten Cake