



Lenten

FEATURED MENU

**ASH WEDNESDAY, FEBRUARY 18
& FRIDAY, FEBRUARY 20**

SEAFOOD CIOPPINO | 65

Tomato Saffron Broth, Grilled Crostini

FRIDAY, FEBRUARY 27

SOUS VIDE LOBSTER | 60

Lobster-infused Hollandaise, Pickled Red Cabbage Salad, Dressed Radish, Salmon Roe

FRIDAY, MARCH 6

SAFFRON INFUSED GNOCCHI | 60

4 oz. Sous Vide Canadian Lobster Tail, Jumbo Shrimp, Scallops, Lemon Saffron Cream

FRIDAY, MARCH 13

SCALLOPS ST. JACQUES | 65

Cremini Mushrooms, Spinach, White Wine Cream

FRIDAY, MARCH 20

BLACK COD (SABLEFISH) FILET | 55

Sauteed Spinach, Farro, Fennel-apple Relish, Bourbon Gastrique, Rosemary Apple Puree

FRIDAY, MARCH 27

BUTTER POACHED PRAWNS | 48

Meyer Lemon Puree, Fennel Confit, Shrimp Crumble



TODAY'S
Lenten
FEATURE

SEAFOOD
CIOPPINO | 65

Tomato Saffron Broth, Grilled Crostini



TODAY'S
Lenten
FEATURE

SOUS VIDE
LOBSTER | 60

Lobster-infused Hollandaise,
Pickled Red Cabbage Salad,
Dressed Radish, Salmon Roe



TODAY'S
Lenten
FEATURE

**SAFFRON INFUSED
GNOCCHI | 60**

4 oz. Sous Vide Canadian Lobster
Tail, Jumbo Shrimp, Scallops,
Lemon Saffron Cream



TODAY'S
Lenten
FEATURE

SCALLOPS
ST. JACQUES | 65

Cremini Mushrooms, Spinach,
White Wine Cream



TODAY'S
Lenten
FEATURE

BLACK COD
(SABLEFISH)
FILET | 55

Sauteed Spinach, Farro,
Fennel-apple Relish, Bourbon
Gastrique, Rosemary Apple Puree



TODAY'S
Lenten
FEATURE

**BUTTER
POACHED
PRAWNS | 48**

Meyer Lemon Puree, Fennel
Confit, Shrimp Crumble