

Breeze restaurant week 2024

70/person

starters

| smoked bluefish pate            | pickled red onions, lemon, lavash, dill, crackers             |
|---------------------------------|---|
| blistered shishito peppers      | tajin, sea salt, lime, yuzu vinaigrette                       |
| beet salad                      | baby beets, shaved fennel, dried cranberries, candied pecans, |
|                                 | goat cheese, citrus champagne vinaigrette                     |
| butternut squash & apple bisque | maple crema, toasted pepitas                                  |

## mains

| wok greens & chili citrus ahi tuna | bok choy, broccolini, kale, garlic, ginger, sesame tamari glaze          |
|------------------------------------|--|
| split roasted jerk chicken         | sweet potato mash, braised greens, pan jus                               |
| steak frites                       | coulotte steak, chimichurri, truffle fries, watercress & roasted shallot |
|                                    | salad  |
| shrimp pad thai                    | rice noodles, garden vegetables, crispy tofu, peanuts,                   |
|                                    | beansprouts  |

desserts

seasonal tart chef inspired warm sea salt chocolate chip vanilla bean gelato cookies