

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