

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

> baby beets, shaved fennel, dried cranberries, candied pecans, beet salad

> > goat cheese, citrus champagne vinaigrette

maple crema, toasted pepitas butternut squash & apple bisque

mains

bok choy, broccolini, kale, garlic, ginger, sesame tamari glaze wok greens & chili citrus ahi tuna

sweet potato mash, braised greens, pan jus split roasted jerk chicken

coulotte steak, chimichurri, truffle fries, watercress & roasted shallot

salad

rice noodles, garden vegetables, crispy tofu, peanuts, shrimp pad thai

beansprouts

desserts

seasonal tart chef inspired

warm sea salt chocolate chip vanilla bean gelato

steak frites

cookies