



## **\$15 Restaurant Week Special**

Jalapeno hummus with fire bread and lil vegan tamales made with pressed spiced masa, feathered vegetables, beans and roasted corn, ground cumin coconut sauce with a hint of saffron

## **\$25 Restaurant Week Special**

Southwest pasta crazy with a bit of spice, tender shrimp, Dungeness crab, portobello, veggie printanier ...finished with drippin cheese and sea salted cream \$25

## **\$35 Restaurant Week Special**

### **Classic filet bordelaise**

Filet mignon medallions flame seared to a charred rare, stacked on the best poblano mashed, ribboned with a mangoz combo of scratch bearnaise and bordeaux reduction...great for dippin that bomb crunch asparagus \$35

## **Restaurant Week Dessert Special**

### **Deep fried ice cream - \$9**

Homestyle vanilla ice cream , pound cake, tempura cooked, sliced and plated hot with wild berry sauce and a sweet whip