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**Restaurant Week Lunch**

*Please pick 2 courses*

**Appetizer**

**Scallop and Coconut Crudo**

Pumpkin with Brown Butter & Vanilla Foam

**Kale and Goat Cheese**

Bermuda Kale, Goat Cheese Croutons, Charred Onions, Confit Apple,  
Butternut Squash Vinaigrette

**Entrée**

**Rockfish Tacos**

Pickled Carrot and Shallot, Saffron and Cilantro Rice, Sesame Aioli

**Tempura Cauliflower Bowl**

Basmati Rice, Edamame Beans, Bell Pepper, Chickpea, Sesame,  
Korean Chili Sauce

**Dessert**

**Chocolate Soufflé**

Vanilla Bean Anglaise, Forest Berry Compote

\$22 per person

Plus 17% Gratuity