



Sunset Menu

First Course

Choice of...

Big Eye Tuna Tartare Cones

Chili Aioli, Wasabi, Pickled Ginger, Soy, Masago

Burrata with Marinated Brussels Sprouts

San Daniele Prosciutto, Wild Rocket, Toasted Almonds,
Grain Mustard-Herb Vinaigrette

Handmade Pumpkin Agnolotti

Parmesan, Mascarpone, Pine Nuts, Rosemary,
Sage, Brown Butter

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### Main Course

Choice of...

#### **Pan Roasted Organic Chicken**

Celery Root Purée, Wild Field Mushrooms, Rosemary Crisp,  
Natural Chicken Jus, Chives

#### **Japanese Sea Bream "Laksa"**

Curried Coconut Broth, Dry Fried Rice Noodles,  
Vietnamese Coriander, Thai Basil, Calamansi

#### **Honey Miso Broiled Black Cod**

Chilled Egg Noodles, Orange-Chili Dressing,  
Black Sesame Vinaigrette, Coriander

#### **Grilled USDA Prime New York Sirloin Steak + 35**

Potato-Fontina Gratin, Miso-Mushroom Puree,  
Brandy-Whole Grain Mustard Sauce, Chives

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Dessert

Salted Caramel Soufflé

Farmer's Market Fuji Apple Sorbet

\$ 98++ per person

Available on Sunday thru Thursday from 6pm to 7pm by reservation only

Sunset Menu is not subject to any Promotions or Discounts

Prices are subject to prevailing Goods and Services Tax and 10% service charge