

Beginner's Luck



Chef's Week 2025
\$55 menu

starting at 4pm

brought to you by Chefs Benny Blanco & Alejandro

first

choose a starter

roasted corn &

green chile chowder *gf ~ chef's week feature*

corn, bacon, roasted green chiles, scallion, potato

burrata

crispy prosciutto, berries, pistachios,
meadowfoam honey, pea tendrils oil, toasted levain

the original chopped salad*

smoked salmon, couscous, arugula, pepitas,
currants, asiago, dried corn, tomatoes,
buttermilk dressing

shrimp aguachile tostada *gf ~ chef's week feature*

avocado, crème fraîche, micro cilantro, serrano

Second

choose a main

mole rojo short rib *~ chef's week feature*

whipped masa, caramelized pineapple,
braised asparagus, mole rojo

12 hour pork bowl *gf*

blue corn grits, crushed cucumber,
pickled onion, jalapeño, avocado,
lime, chicharron, queso fresco

pan roasted norwegian salmon* *gf*

roasted cauliflower purée, confit fennel,
crispy shallots, cilantro vinaigrette,
pea tendrils

korean style flat iron* *gf*

saffron rice, grilled broccolini,
pickled vegetables,
green onion, gochujang mayo

Third

choose a sweet - by Chef Ben Cadriel

blueberry bread pudding

blueberry compote, buttermilk creme anglaise,
white chocolate poppy crunch, vanilla bean whip

dark cherry &

chocolate dutch baby *~ chef's week feature*

whipped dulce de leche

pair with a cocktail from our newest
concept, Minnow -- now open in Arcadia!

PASSIONFRUIT

vodka, ginger vanilla,
passionfruit, soda +\$11

@eatminnow



* Consuming raw or undercooked meats, eggs, poultry, seafood, or shellfish may increase your risk of foodborne illness

gf - gluten free item. not a gluten free kitchen