



CHEF'S WEEK

\$55 menu

Menu brought to you by:

Chefs Jamie Ashcraft, Juan Ramos, Ryan Croft & Veronica Palencia

Choice of Starter

BAR SNACK WEDGE SALAD *gf ~ Chefs Week Only*

Smoked chili candied bacon, pickled egg, glad corn, roasted grape tomatoes, blue cheese dressing

SEAFOOD CHOWDER *~ Chefs Week Only*

Crispy bacon & chives

BURRATA *gf available upon request*

Broccolini & pistachio pesto, calabrian chili, oven roasted garlic, Noble Bread

THE ORIGINAL CHOPPED SALAD

Smoked salmon, couscous, arugula, pepitas, asiago, currants, sweet corn, tomatoes, buttermilk herb dressing

Choice of Entrée

AMARO MEATLOAF

Mashed potatoes, zucchini, porcini cream, demi-glace

GIANT TIGER PRAWNS *gf ~ Chefs Week Only*

Fried chickpea fritter, 'Nduja & shrimp butter sauce

ZA'ATAR CAULIFLOWER *gf*

Roasted white cauliflower, chimichurri, white bean & vegetable hash

BEELEER'S VOLCANO PORK SHANK *gf ~ Chefs Week Only*

Crispy smashed fingerling potatoes, mole poblano, pickled red onion, crème fraiche

FAIR TRADE SHORT RIBS *gf*

Moxie coffee-rubbed boneless short ribs, parsnip purée, sautéed greens, tart cherry bbq sauce

CRISPY SALMON *gf*

Roasted cauliflower & potato mash, Brussels sprouts, crab-sherry beurre blanc

Choice of Dessert

Desserts by Chef Ben Cadriel

BLUEBERRY BREAD PUDDING

Blueberry compote, buttermilk crème anglaise, white chocolate poppy crunch, vanilla bean whip

DARK CHERRY

CHOCOLATE DUTCH BABY *~ Chefs Week Only*

Whipped dulce de leche

Pair your menu with a cocktail from our newest concept on the block, **Minnow** -- now open in Arcadia!

PASSIONFRUIT

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



@eatminnow

** Items may be served raw or undercooked. 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)
Restaurant Week menu available for dine-in only*