

# RESERVE CUT

## RESTAURANT WEEK

3-COURSE MENU  
\$29 PER GUEST  
(EXCLUSIVE OF 8.875% TAX & GRATUITY)

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FIRST COURSE  
CHOICE OF...

WARM **CORN** SOUP  
ORANGE SUPREME  
ROAST CORN  
TRUFFLE OIL  
CANCHA

**KALE** WALDORF SALAD  
*GRANNY SMITH APPLE*  
*BEEF DRESSING*  
*WALNUTS*  
*CELERY*

HEIRLOOM **TOMATO** & HERB SALAD  
*BALSAMIC REDUCTION*

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MAIN COURSE  
CHOICE OF...

PAN SEARED **DORADE**  
*SUMMER CARROTS*  
*CELERY ROOT*

**FILET MIGNON** (4 OZ)  
*SWEET GARLIC PUREE*  
*POMMES DAUPHINE*  
*SUMMER SQUASH*

FENNEL PESTO **LINGUINI**  
SUNDRIED TOMATO  
SHAVED FENNEL

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DESSERT  
CHOICE OF...

SUMMER **SORBET** MEDLEY

RESERVE CUT **CHOCOLATE** CAKE  
VANILLA BEAN ICE CREAM

EXECUTIVE CHEF: KAMRAN NASEEM