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## RESTAURANT WEEK MENU

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*Choose between A la Carte menu or Tasting Set menu*

### ENTREES

**Croque Monsieur 10**

Croissant loaf, bechamel sauce, gruyere, cured ham, parsley

**Croissant Benedict 8**

Poached eggs, hollandaise, smoked ham, Hommage sourdough croissant, parsley

**Shrimp Cake Benedict 9**

Poached eggs, hollandaise, spring mix, fried blue shrimp cake, lemon vinaigrette, parsley

**Crab Curry Marakesh Medley (1/2 Portion) 10**

Coconut crab curry, crab claw meat, cilantro, Israeli couscous, pickled cauliflower

**Truffle Goat Risotto (1/2 Portion) 10**

Black truffles, Sonora goat cheese, arborio risotto, spinach crisps

**Zaatar Lamb Kebob (1/2 Portion) 10**

Turmeric rice, zaatar crusted lamb sirloin, mint chimichurri, New England cherry peppers, tarragon tzatziki, cremini mushrooms

**Farro Beet Salad (1/2 Portion) 8**

Goat cheese, red onions, champagne vinaigrette, tomatoes, arugula, candied pecans

**Guinness Jidori Wings (3 Wings) 10**

JiDori whole wings, guinness draft reduction, chilis, garlic scallions

### DESSERTS

**Beignets (2) 6**

Topped with powdered sugar

**Dulce De Leche Beignets (2) 8**

Miso dulce de leche filling, pandan sugar dusting

## TASTING SET (\$35)

2 x Drinks - choice of coffee, cold brew, soda, kombucha. For espresso drinks upgrade (Extra \$5)  
2 x Pastries  
2 x Choice of Entrees (Listed above)  
1 x Beignet Pair