



- FATHER'S DAY MENU -

CRISPY PORK BELLY

GINGER & PINK PEPPERCORN DASHI,
PICKLED CUCUMBER PEARLS,
DAIKON RADISH, JALAPEÑO, CILANTRO

HERBED PRIME RIB

POTATO PUREE, CARROT VICHY, AU JUS

BLACK FOREST CAKE

DARK CHOCOLATE MOUSSE, CHOCOLATE SPONGE,
WHISKEY-SOAKED CHERRIES, VANILLA MOUSSE,
CHERRY JELL & CHOCOLATE GANACHE

EXECUTIVE CHEF: MUFEED ALI

GENERAL MANAGER: MAI LEE VELASQUEZ

WE WILL KINDLY ASK ALL GUESTS REFRAIN FROM USING SPEAKER PHONE OR LISTENING TO AUDIO FROM THEIR PERSONAL DEVICES WITHOUT HEADPHONES/EARBUDS WHILE INSIDE OF THE DINING ROOMS.

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS.
PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES.