



3 COURSE DINNER \$39

FRIDAY, JANUARY 12 - FRIDAY, JANUARY 26
MON-SUN / 5PM-CLOSE

STARTER

CHARRED ASPARAGUS SALAD

house smoked queso fresco / peppadew
upland cress / pickled mustard seed
toasted brioche

SEARED BLUE FIN "NICOISE"

blue lake green beans / boiled quail egg / arugula
mini san marzano tomatoes / kalamata olive

PANKO ARGENTINA SHRIMP

japanese potato salad / micro green
tobanjan aioli

ENTRÉE

ROASTED MISO SALMON

crispy brown rice / asparagus / lotus root chips
shiso leaves

FILET MIGNON

smashed yukon gold potatoes / broccolini
green peppercorn sauce

FARMERS MARKET PAD THAI

locally made tofu/ broccolini / onion / red bell pepper
blue lake green beans

DESSERT

NY STYLE BLUEBERRY CHEESECAKE

blueberry coulis

FIJI GINGER ICE CREAM/ BOMBOLONI

crème anglaise/ fresh berries

no substitutions allowed

ESTATE
RESTAURANT - BAR