



Newport Beach Restaurant Week 2017

January 15th to January 28th

Dinner Prix Fix 40.

A Great Way to Start

Chef's Warm Yogurt Biscuits, Honey Butter (Made from Scratch Daily)

First Courses

Freshly Clipped Garden Lettuces, Cherry Heirloom Tomatoes, Edamame Beans, Shaved Carrots, Artichoke Hearts, Shaved Fennel, Garden Herbs, Napa Valley Verjus Vinaigrette

French Onion Soup, Four Kinds of Onions, Rich Beef Stock, Sherry Wine, Crostini, Gruyere Cheese

Pork Belly Street Taco with Apples, Pickled Radishes, Charred Brussel Sprout Leaves, Smoky Rojo Salsa, Cilantro, Flour Tortilla

Second Courses

Pacific Snapper on the Plancha, Red Curry Basmati Rice, Butternut Squash, Zucchini, Edamame Beans, Heirloom Spinach, Sesame Seeds, Green Onions, Cilantro, Nori

Shelton's Free Range Turkey Meatloaf, Applewood Smoked Bacon, Pomegranate-Sesame Mojo de Ajo Glaze, Sofrito Rice and Black Beans, Cilantro, Mango, Lime

Spiced Squash, Pumpkin, Butternut and Crispy Artichoke Platter, Applewood Smoked Bacon, Fried Cage Free Egg, Roasted Shallots, Arugula, Torched Rosemary, Pine Nuts, Chipotle-Maple Oil **(Can be made Vegetarian or Vegan)**

Meaty All Natural BBQ Beef Boneless Shortribs, Mashed Potatoes, Haricot Vert, Seared Yellow Bar Squash, Brussel Sprout Leaves, Honey-Ginger BBQ Sauce, House Kimchee

Honey Balsamic Winter Spiced Free Range Lamb Chops, Winter Veggies, Roasted Potatoes, Citrus-Herb Beurre Blanc

Desserts

Mini Dark Chocolate Crème Brulee, Raspberry Coulis, Whipped Cream

Gingerbread, Caramel Sauce, Vanilla Chantilly Cream, Pecan Brittle

Mini Apple Pie a la Mode on the Beach: Caramelized Granny Smith Apples, Bourbon-Candied Pecan Sauce, Gingerbread Crust, Caramel, Vanilla Bean Ice Cream, Cinnamon Sand (*Gluten Free*)

Sorry no Splitting/No Substitutions. Price does not include taxes or gratuity, menu not available for take out

In the Kitchen: Chef/Owner Cathy Pavlos | Chef de Cuisine Luis Munoz | Chefs de Partie:
Obdulia Rivera, Joaquin Morales, Celestino Vargas |
Pastry Chef Norma Acevedo