

OCEANS

— Countdown to —
RESTAURANT WEEK

\$65 THREE-COURSE MENU

APPETIZERS

choice of

SPICY TUNA ROLL OR SALMON AVOCADO ROLL

BEEF TATAKI black garlic ponzu, ginger

UNION SQUARE MARKET SALAD olive oil, barrel-aged sherry vinegar

CEVICHE MIXTO pineapple aguachile, red onion, cilantro

WILD MUSHROOM SOUP garlic chives, croutons, thyme

MARYLAND CRAB CAKE jumbo lump crab, old bay aioli (\$10 supplement)

CHARRED SPANISH OCTOPUS gigante beans, sweet onion, wild oregano
(\$10 supplement)

ENTRÉES

choice of

RIGATONI NERI shrimp, mussels, calamari, confit tomato, lemon breadcrumbs

HAWAIIAN WALU 'moules frites' – madras curry, mussels, apple-fennel emulsion

NORWEGIAN SALMON rainbow carrots, trumpet mushrooms, pearl onions, orange glaze

ALASKAN BLACK COD sake glaze, bok choy, edamame, shiitake mushrooms
yuzu dashi (\$20 supplement)

FREE RANGE CHICKEN fingerling potatoes, leeks, roasted lemon jus

BRAISED SHORT RIB coffee ancho chile sauce, celery, baby carrots,
horseradish gremolata (\$10 supplement)

CAULIFLOWER STEAK israeli couscous, almonds, lemon caper vinaigrette

DESSERTS

choice of

BANOFFEE TRIFLE banana custard, toffee sauce, graham crumble

BLUEBERRY CHEESECAKE lemon curd, blueberry sorbet, oat streusel

WARM DOUGHNUTS cinnamon sugar, chocolate and dulce de leche sauce

LIMONCELLO italian liqueur made from lemon zest (2oz pour)

AMARO italian herbal liqueur (2oz pour)

- 65 -

Executive Chef, Andy Kitko