



RESTAURANT WEEK MENU OCTOBER 11 – 18 2025

LUNCH \$30/PP

(excludes alcohol, tax and gratuity)

FIRST COURSE

(choose one)

Burrata Bowl

compressed melon | juicy cherry tomatoes | marinated olives | peppery arugula | golden Georgia olive oil

** Add Prosciutto +\$3*

Sweet Chili Brussels Sprouts

sweet chili | pomegranate seeds | crispy rice paper

SECOND COURSE

(choose one)

Meat Lover's Flatbread

prosciutto | pork sausage | sweet coppa | pepper jack | spinach
oven roasted tomatoes | arrabbiata handcrafted sauce | artisan flatbread

**Vegetarian option available*

Tuna Poke

avocado | edamame | carrot | rustic roasted corn | cucumber | Hiyashi wakame seaweed | pickled onion
pickled fresno | sushi rice Japanese citrus mayo

Härth Wagyu Smashed Burger

Wagyu beef (2pc) | crispy bacon | American cheese | grilled red onion
house sauce | brioche bun

THIRD COURSE

(choose one)

White Chocolate Blueberry Cheesecake

Valrhona Chocolate Cake

hazelnut chocolate crumble