



OC RESTAURANT WEEK MENU

MARCH 3RD - MARCH 8TH, 2025

\$79 PER PERSON, EXCLUDING TAX & GRATUITY

20% of all sales go towards the California Fire Foundation

F I R S T

— CHOICE OF —

SMOKED MUSSEL ON BLINI

Cucumber Dill Crème Fraîche

GRUYERE POTATO CROQUETTE

Walnut Cream

2021 Amizetta Carneros Chardonnay ~ \$15 glass

S E C O N D

— CHOICE OF —

SHALLOT BRAISED CHICKEN THIGH

Red Wine Brandy Sauce, Thyme

ROASTED LAMB RACK

Mint Demi Glace, Grilled Asparagus

2021 Amizetta Complexity Red Blend ~ \$19 glass

T H I R D

— CHOICE OF —

OXTAIL RAVIOLI

Fried Artichoke Hearts, Spinach, Garlic Parmesan Cream

GRILLED NEW YORK STEAK

Peppercorn Sauce, Seasonal Vegetables

2021 Amizetta Lake Hennessey Cabernet Sauvignon ~ \$22 glass

F O U R T H

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STRAWBERRY RHUBARB ALMOND TART

Spiced Strawberry Fizz (included)

Licor 43, Strawberry Purée, Lemon Juice, Club Soda

EXECUTIVE CHEF ~ JESUS MENDOZA