TABLE 79 FOODBAR

$99 DINNER FOR TWO

AVAILABLE FRIDAY- SATURDAY

FIRST COURSE

choose one per guest

MUSHROOM BISQUE GF

portobello + onion + red wine + cream

ROASTED BEET CARPACCIO GF N

roasted beets + creamy za'atar labneh + prosciutto
crumbled goat cheese + toasted pistachios + arugula
basil oil + balsamic reduction

SECOND COURSE

choose one per guest

TUNA POKE * GF

sesame + ponzu + pineapple + fiery sticky rice + avocado

PORTOBELLO FRIES GF

parmesan + truffle oil + garlic confit aioli

SHORT RIB BAO BUN

asian pickled salad + gochujang + sliced jalapenos + sesame seeds + dark soy drizzle

MAIN COURSE

choose one per guest

BISTRO STEAK * GF

whipped potatoes + seasonal vegetables
braised leek compound butter + beef jus

SALMON ALLA TOSCANA N GF

artichoke hearts + pistachio panko herb crust
sundried tomatoes + seasonal vegetables
capers + tuscan cream sauce
NUT FREE OPTION AVAILABLE

KOREAN SHORT RIB

kimchi fried rice + cucumber salad + egg + gochujang sauce

FOURTH COURSE

choose one for the table

SKILLET CHOCOLATE CHIP COOKIE

triple chocolate + vanilla ice cream + salted caramel sauce

AMARETTO TIRAMISU N

vanilla mascarpone + lemon curd + nutella

CHOCOLATE TORTE GF

raspberry mascarpone + raspberry purée

N CONTAINS NUTS | GF GLUTEN FREE | GFO GLUTEN FREE OPTION AVAILABLE

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Your well-being is important to us, not all ingredients are listed on the menu. Some items may contain milk, eggs, fish, crustacean, tree nuts, wheat, peanuts, soy or sesame. Please inquire with your server for further details and notify us of any allergies.