

# ARLINGTON RESTAURANT WEEK

## \$55

### SHAREABLES (PICK ONE)

**Calamari** Vietnamese chili vinaigrette, pickled red onion, cilantro, spicy aioli

**Hummus** choice of spiced Wagyu beef **OR** za'atar spiced cauliflower  
pine nuts, pickled chillies, housemade garlic flatbread

**Crispy Miso Pork Belly** cider chili glazed pork belly, apple gochujang puree

**Housemade Gnocchi** brown butter, roasted mushrooms, brussels sprouts, roasted butternut squash crispy sage,  
candied walnuts, parmesan

### ENTREES (PICK ONE)

**Pappardelle Bolognese** egg pappardelle, braised beef ragout, whipped ricotta, parmesan

**Togarashi Crusted Tuna\*** seared tuna, nori aioli, pickled ginger salsa, charred udon noodles, vegetable stir fry

**BBQ Short Rib** charred peppers & tomato slaw, crispy potatoes, pickled jalapeno aioli, salsa verde + 10

**Wagyu Burger\*** Snake River Farms American Wagyu, white truffle aioli, mushrooms, gruyere cheese, crispy onions + 5  
add truffle parmesan fries + 3

### SWEET TREAT (PICK ONE)

**Chocolate Cheesecake** citrus supremes, hot fudge sauce, sea salt, whipped cream

**Vanilla Bean Panna Cotta** raspberry coulis, macerated berries, almond graham cracker crumble

**Seasonal Sorbet** mixed berries

GENERAL MANAGER DAN HORVATH | EXECUTIVE CHEF ALFREDO LOPEZ

\* THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

# It's S2