



ARLINGTON RESTAURANT WEEK
\$50 PER PERSON



1ST COURSE

Jumbo Lump Crabcake

tangerine-soy-basil aioli, micro basil



2ND COURSE

Petite Filet of Beef

truffled sweet potato puree, root vegetable melange, dijon-cognac demi, parsley oil

OR

Roasted Chilean Seabass

pistachio crust, horseradish mashed yukon gold potatoes, roasted asparagus, blood orange butter sauce, beet caviar



3RD COURSE

Citrus - Lavender Crème Brûlée



COCKTAILS

One Smoky Night in Jalisco | 15

casamigos anejo, angostura bitters, orange bitters, smoked cherrywood

Sapphire Sling | 15

bombay sapphire, cherry liqueur, grand marnier, benedictine, pineapple, lime, angostura bitters, club soda

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness. Parties of 6 or more are subject to a 18% service charge.