

# ARLINGTON RESTAURANT WEEK

## \$50 PER PERSON

### APPETIZERS (PICK ONE)

**Crispy Pork Belly Steamed Buns** (2) buns, hoisin, scallion, cucumber, jalapeño, cilantro, radish

**Tuna Tartare Nachos\*** wonton chips, wasabi-avocado crema, pickled ginger cream, dried seaweed, diced raw tuna, tobiko, sweet soy glaze

**Gambas al Ajillo** garlic shrimp, olive oil, preserved lemon, arbol chili, brandy, grand rustico

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

### ENTRÉES (PICK ONE)

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

**Braised Short Rib** roasted garlic potato puree, mushroom & carrot ragout, baby kale, pearl onions, red wine jus + 5

**Wagyu Burger\*** Allen Brothers Wagyu, white truffle aioli, gruyere cheese, roasted mushrooms, crispy onions, brioche bun  
add truffle parmesan fries + 3

**Crab Cake** tarragon aioli, warm fingerling potato salad, grilled asparagus

### 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

SENIOR GENERAL MANAGER EDDIE LANE | 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

10.14.24

salt