



Fountain Valley Restaurant Week

October 1, 2016 – October 8, 2016

\$40 Fixed Menu – choose one from each course

Starters

SPROUTS

brussels, lap cheong, hazelnut, brown butter, meyer lemon, parmesan

BEEF

sangria beet, golden beet, sultana goat, grapefruit, pistachio powder, sherry agave vinaigrette

BURRATA

heirloom tomato, basil, oregano, bee pollen, balsamic, champagne vinaigrette

Mains

STEAK

outside skirt, okra, baby bok choy, jalapeño, shitake mushroom, pickled ginger, tare, yolk

HALIBUT

venus clam, calamari, chickpea, sweet corn, cherry tomato

SQUID INK TONNARELLI

jumbo crab, beurre blanc, chive, parmesan

Sweets

CEREAL MILK CREME BRULEE

frosted flakes, cinnamon toast crunch, strawberry

FLUFFER NUTTER

chunky peanut butter, marshmallow fluff, banana, vanilla ice cream