



## TC RESTAURANT WEEK

---

35.00 | PLUS TAX AND GRATUITY

### COURSE ONE

#### maine mussels

fresh maine mussels, braised cannellini beans, blistered cherry tomato, Spanish chorizo, arugula, white wine butter sauce, fresh thyme and parsley served with warm grilled herbed focaccia

#### roasted beet salad

roasted red, yellow, and chioggia beets, goat cheese mouse, frisee, beet purees, candy striped beet chips, toasted pistachio, fresh chervil

#### gnocchi with duck confit

house made potato gnocchi, pulled duck confit, hakuri turnip, red wine braised red cabbage, miso mustard sauce, marcona almonds

#### prawn cocktail

lemon and aromatic poached tiger prawns, house made bloody mary cocktail sauce, horseradish crème sauce, lime, cilantro

---

### COURSE TWO

#### halibut

pan seared alaskan halibut, grilled asparagus wrapped in Italian prosciutto, smoked fingerling potato salad soft poached egg dusted with cracked black pepper, hollandaise

#### mushroom soba

buckwheat soba noodles, mushroom dashi broth, braised shitake mushrooms, enoki mushrooms, marinated fried tofu, sliced scallion and carrot, snap peas, ginger, shiso leaf, sesame seed

#### dry aged new york strip

char grilled 16oz dry aged new york strip steak, parsley steel cut oats, goats milk reduction, beef madeira demi, crispy shoestring potatoes

#### ahi tuna

wasabi dusted and green peppercorn crusted ahi tuna filet, grilled shitake mushrooms, napa cabbage slaw, soy tonnato sauce, sushi rice cake, hoisin glaze, mizuna

---

### COURSE THREE

#### trio of mousse

chai cookie topped with milk chocolate bavarian mousse, earl grey mousse and vanilla mousse; garnished with an earl grey macaroon, mango curd sauce and fresh blackberries

#### apple bombe

brown butter mousse filled with caramelized apple and apples soaked in brandy, covered in an apple glaze; garnished with an apple chip, chantilly cream and a fresh mint