



MONDAY, JULY 18 – SUNDAY, JULY 31, 2016

RESTAURANT WEEK

FIRST

Choice of one:

SHISHITO PEPPER & MUSHROOMS

Lemon | Caper | Pecorino

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BROCCOLINI BRUSCHETTA

Balsamic Glaze | Macerated Raisin | Toasted Almond | Lemon Ricotta

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LA TACOS

Korean Style Marinated Beef Tenderloin | Sautéed Kimchi | Cilantro Crème | Queso Fresco

SECOND

Choice of one:

TOMATO BISQUE

Micro Basil

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DISTRICT SUMMER SALAD

Mixed Greens | Baby Tomato | Cucumber | Feta | Radish | Summer Berry Dressing

THIRD

Choice of one:

PLANK SALMON

Harissa Chick Peas | Braised Fennel & Greens | Apple Salsa

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GRILLED CAGE-FREE JERK CHICKEN

Pickled Apricot | Aji Amarillo Whipped Potatoes | Black Garlic Jus

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½ RACK BACKYARD BBQ BABY BACK PORK RIBS

Espresso Rub | Molasses BBQ | Napa Cabbage Slaw

Choice of: *Potato Frites or Grilled Corn*

Full Rack +5

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GREEN CURRY CAULIFLOWER

Roasted Root Vegetable | Fermented Mushroom | Baby Potato | Walnut Gremolata

FOURTH

DISTRICT BREAD PUDDING

Vanilla Rum Sauce

39 PER PERSON

Daily 5pm to 10pm