



RESTAURANT WEEK LUNCH 2018 \$29

CHOICE OF APPETIZER:

Shrimp Tempura

Spicy Sesame Mayo

New England Clam Chowder

Littleneck Clams, New Potatoes, Applewood Smoked Bacon

Salmon Tartare

Cucumber, Pickled Shallots, Aji Amarillo

CHOICE OF ENTRÉE:

Nori Crusted Tuna

Garlic Fried Rice, Chinese Broccoli, Citrus Emulsion

Miso Glazed Salmon

Sugar Snap Peas, Shiitake Mushrooms, Toasted Sesame Seeds

Herb Roasted Chicken

Braised Fennel, Green Olives, Coriander, Lemon

Lure Sushi Combo

4 Pieces of Sushi & 1 Maki Roll

Roll Choice: Spicy Big Eye Tuna, Yellowtail & Scallion or Salmon Avocado

(\$12 supplement)

CHOICE OF DESSERT:

Dark Chocolate Mousse

Salted Toffee Sauce, Cocoa Nibs Cookie Crumbs, Rice Crispy

Pistachio Layer Cake

Orange Cream Cheese Frosting, Candied Pistachio, Citrus

Ice Cream or Sorbet

Chef's Daily Selection of Three

FEATURED PAIRINGS \$10/GLASS



RESTAURANT WEEK DINNER 2018 \$42

CHOICE OF APPETIZER:

Butternut Squash Bisque

Wild Mushrooms, Creme Fraiche, Sage Oil

Kenai Roll

Spicy Salmon, Cucumber, Scallion, Crispy Shallots

Tuna Tartare

Avocado, Cucumber, Jalapeño, Sea Urchin Vinaigrette

CHOICE OF ENTRÉE:

Nori Crusted Tuna

Garlic Fried Rice, Chinese Broccoli, Citrus Emulsion

Miso Glazed Salmon

Sugar Snap Peas, Shiitake Mushrooms, Toasted Sesame Seeds

Herb Roasted Chicken

Braised Fennel, Green Olives, Coriander, Lemon

Lobster Fra Diavolo

Squid Ink Tagliatelle, Shrimp, Calamari, Spicy Tomato (\$10 supplement)

CHOICE OF DESSERT:

Dark Chocolate Mousse

Salted Toffee Sauce, Cocoa Nibs Cookie Crumbs, Rice Crispy

Pistachio Layer Cake

Orange Cream Cheese Frosting, Candied Pistachio, Citrus

Ice Cream or Sorbet

Chef's Daily Selection of Three

FEATURED PAIRINGS \$10/GLASS