



**New South Culinary Week
\$35 Prix Fixe Dinner Menu**

First Course

Choice of:

Hamachi Carpaccio

Yellowtail, cilantro, serrano, garlic ponzu

Smokey Sake

Smoked and lightly seared salmon, citrus honey vinaigrette

Second Course

Choice Of:

6 Piece Chef Choice Sashimi

5 Piece Chef Choice Nigiri

Braised Beef Short Rib

Root vegetable purée, sautéed greens, natural jus

Third Course

Choice of:

Marilyn Mon Roll

Salmon, kani tempura, cucumber, avocado, thin sliced salmon

Baja California Roll

Spicy tuna, cucumber, cilantro, yellowtail, avocado, jalapeño, sriracha aioli

Crunch Roll

Tempura shrimp, cucumber, crab, spicy aioli, eel sauce, crunchy onion