



DINNER \$80

FIRST COURSE

CHOICE OF:

SHRIMP COCKTAIL

old bay, tequila cocktail sauce

CHARRED OCTOPUS

tomato, black garlic, chili, basil

PORK BELLY

basil rice, crispy carrots

SECOND COURSE

CHOICE OF:

BRAISED BEEF SHORT RIB

carrot purée, kimchi

PISTACHIO CRUSTED HALIBUT

garlic-herb puree, mushrooms, orange zest

ROASTED FARM CHICKEN

creamed leeks

SIDES

CHOICE OF:

WHIPPED YUKON POTATOES

SPICY SPRING CARROTS

STEAK FRIES

DESSERT

CHOCOLATE CELEBRATION CAKE

COOKIE BUTTER CHEESECAKE

LAS VEGAS
Restaurant Week
— **three square™** —