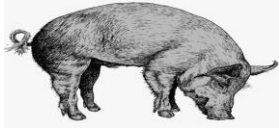


BRULÉ
BISTRO



Restaurant Week Dinner \$40

1ST COURSE

BABY KALE SALAD

CHICK PEAS, PICKLED RED ONION,
GRANA PADANO, DATE, HOUSE VINAIGRETTE

2ND COURSE

CHOICE OF:

GRILLED AVOCADO

ROASTED TOMATO SALSA, SMOKED SEA SALT

CHICKEN MEATBALLS

COCONUT BROTH, CASHEW, CHILI OIL

3RD COURSE

CHOICE OF:

SHORT RIB

DOLCE GORGONZOLA POLENTA, BROCCOLINI,
WALNUT ORANGE GREMOLATA

GORGONZOLA FETTUCCINI

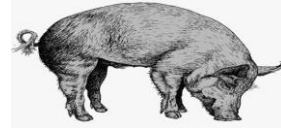
RED PEARL ONION, BABY KALE,
CRISPY SPECK, FIG, RUBY PORT

SCOTTISH SALMON

ORGANIC SOBA NOODLE, SHIITAKE, SHISO
GINGER VINAIGRETTE, BLACK GARLIC AIOLI

MENU IS SUBJECT TO SEASONALITY

BRULÉ
BISTRO



Restaurant Week Dinner \$40

1ST COURSE

BABY KALE SALAD

CHICK PEAS, PICKLED RED ONION,
GRANA PADANO, DATE, HOUSE VINAIGRETTE

2ND COURSE

CHOICE OF:

GRILLED AVOCADO

ROASTED TOMATO SALSA, SMOKED SEA SALT

CHICKEN MEATBALLS

COCONUT BROTH, CASHEW, CHILI OIL

3RD COURSE

CHOICE OF:

SHORT RIB

DOLCE GORGONZOLA POLENTA, BROCCOLINI,
WALNUT ORANGE GREMOLATA

GORGONZOLA FETTUCCINI

RED PEARL ONION, BABY KALE,
CRISPY SPECK, FIG, RUBY PORT

SCOTTISH SALMON

ORGANIC SOBA NOODLE, SHIITAKE, SHISO
GINGER VINAIGRETTE, BLACK GARLIC AIOLI

MENU IS SUBJECT TO SEASONALITY