

RESTAURANT WEEK

\$50 A PERSON

CHOOSE ONE ITEM PER SECTION

FIRST

TUNA CRUDO

truffle ponzu, pickled avocado sesame, jalapeno, rice crisp

CABBAGE SALAD

ginger vinaigrette, edamame purple & napa cabbage, cashew carrot

TEMPURA SHRIMP

spicy aioli, cabbage, togarashi

Suggested wine pairing add on - Fief Noir Chenin Blanc | 17

SECOND

WILD MUSHROOM RAMEN

spicy sesame broth, miatake mushrooms, napa cabbage, soy egg

KC STRIP STEAK

black garlic vinaigrette, crispy fingerling, bok choy, yuzu

KING SALMON

kashmiri labneh, beluga lentils, butternut squash chutney, pistachio dukkah

Suggested wine pairing add on - Pietramaggio Super Tuscan | 16

THIRD

COOKIE SKILLET

house-made vanilla ice cream

COCONUT STICKY RICE PANNA COTTA

coconut cream, passion fruit glazed mango, coconut meringue

Suggested liqueur add on - Montenegro Amaro | 10

the Kitchen

RESTAURANT WEEK

\$50 A PERSON

CHOOSE ONE ITEM PER SECTION

FIRST

TUNA CRUDO

truffle ponzu, pickled avocado sesame, jalapeno, rice crisp

CABBAGE SALAD

ginger vinaigrette, edamame purple & napa cabbage, cashew carrot

TEMPURA SHRIMP

spicy aioli, cabbage, togarashi

Suggested wine pairing add on - Fief Noir Chenin Blanc | 17

SECOND

WILD MUSHROOM RAMEN

spicy sesame broth, miatake mushrooms, napa cabbage, soy egg

KC STRIP STEAK

black garlic vinaigrette, crispy fingerling, bok choy, yuzu

KING SALMON

kashmiri labneh, beluga lentils, butternut squash chutney, pistachio dukkah

Suggested wine pairing add on - Pietramaggio Super Tuscan | 16

THIRD

COOKIE SKILLET

house-made vanilla ice cream

COCONUT STICKY RICE PANNA COTTA

coconut cream, passion fruit glazed mango, coconut meringue

Suggested liqueur add on - Montenegro Amaro | 10

the Kitchen