

# Omaha Restaurant Week Menu

September 13 - 21, 2019



**\$30, Choose one from each section**

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## STARTER

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### Left Coast Greens

mixed greens • grapefruit-honey vinaigrette  
• strawberry • pickled beets • gorgonzola • red onion

### Bistro Gazpacho

chilled cucumber • tomato • basil • garlic

### Roasted Peach

Chèvre • honey • spiced nuts • herb micros

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## ENTREE

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### Crispy Tofu

Miso-orange marinated tofu  
• kale-asparagus-red onion-corn-shiitake medley •  
jasmine rice • lemongrass-cilantro aioli • (vegan/gf)

### Shrimp Garlic

wild gulf shrimp • roasted garlic • butter • cayenne  
• jasmine rice • green beans

### Crying Tiger

flank steak • Korean dried red chili steak sauce  
• kimchi • pickled radish • jasmine rice  
• sesame-ginger-lemongrass local carrots

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## DESSERT

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### Hawaiian Shortcake

grilled pineapple • blueberries •  
coconut butter shortcake biscuit • coconut cream whip  
• toasted coconut flakes

### Bistro-spun Ice Cream

vanilla ice cream • agave • roasted pistachios • (vegan)

### Warm Apple Crumb Cake

caramel • ice cream

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