



# Restaurant Week

# Cherry

## *Appetizers*

MOROCCAN PUMPKIN SOUP (n)  
Cinnamon Walnuts

or

CEVICHE OF THE DAY (n)  
Thinly Sliced Local Fish, Coconut “leche de tigre”,  
Avocado, Candied Pecans

or

TUNA XPRESS  
Spicy Tuna Sushi Roll, Mango, Avocado, Crab,  
Tempura Flakes Special Sauce & Unagi Sauce

or

HOUSE-MADE PORK GYOZA  
Dried Shitake, Scallions, Ponzu Dressing

or

BURRATA (v)  
Cherry Tomato Chutney, Arugula Pesto, Sesame Lavash

## *Main Courses*

YELLOWFIN TUNA  
Local Yellowfin Tuna, Roast Potatoes, Sautéed Green Beans  
Mango & Pineapple Salsa

or

SEAFOOD PAPPARDELLE  
Manila Clams, Mussels, Shrimp, Calamari,  
Toy Tomatoes, Chili, Garlic, Vermouth, Fresh Herbs

or

FAROE ISLANDS SALMON  
Beetroot Risotto, Buttered Asparagus, Lemon Butter Sauce

or

BRAISED SHORT RIB  
Grain Mustard, Mashed Potatoes, Green Beans, Red Wine Jus

or

CAULIFLOWER TAGINE (vg)(n)  
Roasted Cauliflower, Kalamata Olives, Apricots,  
Flaked Almonds, Citrus Cous Cous,

## *Dessert*

DOLCI AMICI  
Dark & Stormy Cheesecake, Macaron, “Brookie”,  
Raspberry Sorbet

\$69 per person  
plus service charge