

CITRUS

Silicon Valley Restaurant Week

First Course...

maine lobster salad, tangerine oil, corn, bacon

beef yakitori , onion, avocado, red leaf

seasonal soup, delightfully garnished

california oysters, vodka ice, young ginger

Second Course...

tomato braised short rib, aged cheddar grits, pearl onions

charcoal grilled ribeye, blistered shishito, soft egg, salsa

seared ahi tua, kim chee fried rice, sherry-soy syrup

house cut steak burger, brioche, peppered pork belly, crispy onions

wild salmon, miso, udon noodle, cashew butter

Sweet Course...

warm cinnamon sugar doughnuts, chocolate sauce, salted toffee crème diplomat

\$35 per person exclusive of tax and gratuity



**SILICON VALLEY
RESTAURANT WEEK
October 15-22, 2014**