

B E S A

RESTAURANT WEEK

COURSE ONE

CHOICE OF

SALATA

cucumber, chickpea, heirloom tomato,
green olive, feta, romaine, hungarians

CAULIFLOWER FLORETS

green chili purée, pickles, pistachio, fig jam

PULLED LAMB SHOULDER

brown butter hummus, pomegranate
reduction

COURSE TWO

CHOICE OF

CABBAGE

vegan pepper paste, tahini vinaigrette,
pepita, shallot, caper, vermouth

SEA BREAM

tomato fumet, brussel sprout and feta
salad, crispy sunchoke, herb oil

HALF CHICKEN

crispy chicken leg, olive oil potatoes, saffron,
wilted spinach, avgolemono

CACCIATORE

fettuccine, braised duck leg, oyster mushroom,
tomato, olives, caper, pecorino, chives

COURSE THREE

CHOICE OF

TRILEÇE

caramel, maldon sea salt

CHOCOLATE CRUMBLE

graham cracker crumble, apple cider pearls,
rum ice cream, caramel, chocolate shards

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

NOVEMBER 2-8 2026

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