



DUEMANI

RESTAURANT WEEK \$75

FIRST COURSE

-Choice-

FRITTO MISTO: Calamari, Gulf Shrimp, Lemon, Gribiche

CRAB TOSTADAS: Lump Crab, Tomatoes, Onions, Serrano Peppers, Cucumber, Avocado Puree **(2pc)**

HAMACHI CRUDO: Citrus Honey, Espelette Vinaigrette, Serrano, Avocado Puree, Red Onion, Cilantro **(3pc)**

HAMACHI TACOS: Yuzu Honey Espelette vinaigrette, Roasted Tomato Salsa, Avocado Puree **(2pc)**

RIBYE TACOS: Roasted Tomato Salsa, Avocado Puree **(2pc)**

SALAD & TARTARE

-Choice-

HEIRLOOM TOMATO: Avocado, Pickled Mustard Seeds, Capers, Kalamata Olives, Burrata

MEDITERRANEAN SALAD: Tomatoes, Cucumber, Olives, Onion, Pomegranate Vinaigrette & Feta Cheese

CAESAR SALAD: Breadcrumbs, White Anchovies, Classic Dressing, Cured Egg Yolk

ENTRÈES

-Choice-

CHILEAN SEABASS: fennel purée, lemon caper sauce, grilled bok choy

BRANZINO: Housmade Puttanesca Sauce

7oz NY STRIP: a5 Wagyu Brown Butter

LAMB CHOPS: Kibbeh Rub, Black Lime Labneh **(3pc)**

+\$10 choice of sides - Brussels Sprouts – Sweet Corn – Mashed Potatoes

WINE BY THE GLASS

-Choice-

ROLAND LAVANTUREUX CHABLIS

VILLA ANTINORI – CHIANTI RISERVA