



LB Food Scene Week

3-COURSE DINNER MENU

\$50

choose one item from each course below

To Start

PERUVIAN SCALLOPS (3 PC)

raw scallop on the half shell, fresh wasabi, sour japanese yuzu

SESAME CHICKEN

spicy honey-yuzu sauce, rice vinegar slaw

ROE CLAM CHOWDER

onion, celery, leeks, clams, cream, chives, old bay

Entrée

FISH & CHIPS

battered wild cod, hand cut kennebec french fries, tartar sauce and roe sauce

SIMPLY GRILLED

grilled mahi or wild mexican shrimp served with lemon beurre blanc, ponzu brown rice and seasonal vegetables

TACO PLATE

two grilled mahi or fried cod tacos, house sauce, cabbage, pico de gallo, served with ponzu brown rice, black beans, and chips and salsa

PAPPARDELLE AND SHORT RIB

pappardelle egg pasta, braised short rib, hatch green chiles, pecorino romano cheese, savory spinach, crème fraîche

Dessert

DUO OF SEASONAL SORBETS (GF)

two scoops of house made seasonal sorbet

VANILLA CRÈME BRULÉE (GF)

creamy vanilla bean custard torched with raw sugar

OLIVE OIL CAKE

vanilla bean ice cream, raspberry, olive oil crumble