



8th Berkeley
Restaurant Week
SPECIAL MENU
January 21-31, 2020

\$40/PERSON PRIX FIXE*

Dinner Menu

APPETIZER

"Cream" of Mushroom Soup
*pickled hon shimeji, fried hazelnuts, hazelnut
oil, fermented mushroom powder, sunchoke*

MAIN

Mushroom Tinga
*corn grits, roasted yams, shaved carrot &
pineapple salad, pickled chayote, cashew-lime
crema, roasted shallot chile oil*

OR

Braised Pork Belly
*farro verde, dashi poached turnips, citrus,
chicories with sesame-miso dressing, chestnut
cream*

DESSERT

Chocolate Almond Torte
*roasted date caramel, pomegranate, whipped
creme fraiche*

**vegan dessert available upon request*

*tax and gratuity not included.
BerkeleyRestaurantWeek.com

