Libertine

Restaurant Week
January 21st to February 3rd
3 courses $45

Tuna Tartare, Avocado, Lychee, Yuzu, Chives, Sesame Wonton Chips
Grilled Lamb Tenderloin, Fried Japanese Eggplant, Roasted Peppers, Comeback Sauce, Micro Greens
Roasted Squash Salad with Spiced Glazed Pecans, Spinach, Radicchio, Feta, Lemon-Poppy Seed Dressing
Pickled Mushroom Toast, Edamame Hummus, Sourdough

Swordfish Grilled with Blood Orange Butter Sauce, Shrimp Jambalaya
Spinach Fettucine with Artichokes, Capers, Garlic, Olive Oil, Meyer Lemon, Pine Nuts, Romano Cheese
Grilled Kurobata Pork Tenderloin with Black Lentils and Sausage, Saba, Roasted Tomato Confit
Pan Roasted Chicken Breast, Mashed Yukon Gold Potatoes, Peas and Mint

Carnival Style Funnel Cake, Strawberry Sauce, Vanilla Gelato, Powdered Sugar Cloud
Caramel Mascarpone Cheesecake
Pear and Cranberry Galette, Hazelnut Gelato
Mom Mom’s Baked Apple with Cinnamon, Black Sambuca and Crème Anglaise

Featured Cocktail
Charlie Sheen- Tres Generaciones Plata Tequila, Orange Liqueur, Muddled Jalapeno,
Pineapple, “Tiger’s Blood” 14