

# Libertine

Restaurant Week

January 21<sup>st</sup> to February 3<sup>rd</sup>

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