



RESTAURANT WEEK SUMMER 2018

YELLOWTAIL CRUDO*

blueberry / ginger / avocado / yuzu / jalapeno

VANDAL HOUSE SALAD

leafy greens / hand torn herbs + crunchy seeds /
lemon + toasted cumin vinaigrette / tofu tzatziki

AVOCADO TOAST

spring peas / radish / lemon / mint / everything seeds

BRAISED CHICKEN TACOS

cherry tomato salsa / refried pintos / green chile crema



GRILLED MARKET VEGETABLE ENCHILADA

summer squash / poblano / green tomatillo salsa / pico de gallo

SIMPLY GRILLED SALMON*

grilled artichoke salsa / nectarines / fennel seed / cilantro

OLD SCHOOL CHICKEN PARM

san marzano tomatoes / fresh mozzarella / basil

PRIME SKIRT STEAK*

thai fried rice / coconut milk / lemongrass / chile



VANILLA PANNA COTTA

strawberry & rosè gelee

IRISH COFFEE MILKSHAKE SHOT

espresso ice cream / jameson / whipped cream

CHURROS

spicy chocolate

*** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Certain individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.**

\$42 per person not including tax or gratuity.