

FYR RESTAURANT WEEK 2025

*To Start*

EMBER GRILLED SHRIMP

OAXACA MOLE SAUCE, PICKLED GRILLED LETTUCE,  
COTIJA CHEESE, CILANTRO, TOASTED PEANUTS

or

CHILLED WOOD OVEN-ROASTED TOMATO

PANELA HONEY, GOAT CHEESE, CHARRED ONIONS, SUMAC

*Main Course*

ROASTED CAULIFLOWER

HARISSA COCONUT SAUCE, TOASTED ALMONDS,  
PANGRATTATO, LEMON ZEST

or

GRILLED HAMACHI COLLAR

CARIBBEAN COCONUT SAUCE, TOASTED CASHEW NUTS,  
BURNT TOMATO NUOC CHAM, CRISPY SHALLOTS, BASIL

or

GRILLED FLAT IRON STEAK

BRAISED BUTTER BEANS, CELERY SALAD, CHIMI HENDRIX

*Dessert*

CHOCOLATE MOUSSE

MASCARPONE ICE CREAM, POMEGRANATE SAUCE,  
PISTACHIO COOKIE

or

WARM APPLE TARTE TATIN

SABAYON ICE CREAM, WALNUT CRUMBLE

\$50 PER PERSON