

# COBB FOODIES WEEK

THREE COURSE SELECTION  
\$35 PER PERSON

## STARTERS

**BRAISED SHORT RIB ROSE DUMPLING**  
szechuan peppercorn and ginger sauce,  
chili oil, cashews

**GRILLED SWEET GEM LETTUCE**  
cured kalamata olive, calabrian chili, aged gouda,  
preserved lemon dressing

**CHARRED SPANISH OCTOPUS**  
mojo picon, warm potato salad,  
caper and rasin vinaigrette

## ENTRÉE

**6OZ FILET**  
fondant potato, shitake mushroom, black garlic demi

**WOOD GRILLED BRANZINO**  
fennel, kale and field pea ragout, fine herb salad

**HAND CUT PAPPARDELLE**  
acorn squash and mushroom bolognese, pecorino

## DESSERT

**STICKY TOFFEE PUDDING**  
**VANILLA CRÈME BRULEE**  
**ASSORTED SORBET**

ENJOY OUR FOODIE'S WEEK PREFIX LIKE A PROPER FOODIE  
NO SUBSTITUTIONS OR SHARING!

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