

CHLOE
BY HAIDAR KAROUM



2025 Restaurant Week Dinner \$65 Per Person

Three Course Tasting Menu One Choice Per Course

Sommelier Wine Paring \$35



Nancy's Day Boat Scallop Butternut Squash-Coconut Veloute

Crispy Wagyu Beef & Kimchi Dumplings Ginger Soy Mustard

Creamy Buratta Toasted Za'atar Pita, Arugula, Persian Cucumbers, Roasted Peppers



Red Wine Braised Creekstone Beef Short Ribs Brie Potatoe Puree, Baby Spinach, Smoked Bacon

Herb Crusted Icelandic Cod Sardinian Pearl Pasta, Zucchini, Rich Shellfish Emulsion

Russet Potato Gnocchi King Oyster Mushrooms, Gorgonzola, Toasted Pistachio



Tres Leches Cake Strawberries, Pineapple

Chocolate & Banana Parfait Chantilly Cream, Nilla Cookie Crumble

Tropical Fruit Sorbets Tapioca Coconut Pudding

RW 25

◆Please inform your server about any allergies. No substitutions. Menu subject to change.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

*20% gratuity is added to parties of 7 or larger.*Corkage fee is \$35 per 750 ml, maximum 2 bottles or 1.5L. *Cake fee is \$6 per person.