

# ~ Restaurant Week ~

*Choose 1 from each of the 3 Courses \$25/person*

## First Course

### THAI SALAD

local spicy greens | avocado mousse | marinated cucumber | red curry granola | chilis | fresh herbs | spicy coconut dressing | fish sauce

*Suggested Wine Pairing: Anne Amie Rose of Pinot Gris \$11*

### TOMATO BISQUE

Extra virgin olive oil | bacon broth

*Suggested Wine Pairing: Cafaggio Chianti Classico \$12*

## Second Course

### CALI ROLL

krab | avocado | cucumber | (gf) | \*

### VEGGIE ROLL

tempura sweet potato | mixed vegetable | wasabi aioli | (gfa) | \*

*Suggested Wine Pairing: Terlan Pinot Grigio \$12*

## Third Course

### ETHIOPIAN ROASTED VEGETABLE

Lentil | berbere spiced local parsnip | carrot | fingerling potato | whipped ricotta | pea shoots | grapefruit segments

*Suggested Wine Pairing: Vina Otano Rioja Reserva \$14*

### POUR'S HOUSE BURGER

Waygu beef | taleggio cheese | pancetta marmalade | greens | served on a local bun | herbed

*Suggested Wine Pairing: Peachy Canyon Westside Zinfandel \$13*



WINE & COCKTAIL BAR