



## **RESTAURANT WEEK 3 COURSE DINNER - \$35**

### **1<sup>st</sup> Course (choose one)**

#### **CAESAR SALAD**

romaine, herb croutons, parmesan, anchovy dressing

#### **ROOT VEGETABLE CITRUS SALAD**

tarragon burrata, beet, carrot, parsnip  
orange vinaigrette

#### **PALETTE SALAD**

almonds, pickled red onion, feta  
mixed greens, strawberry balsamic vinaigrette

#### **KALAMATA & TRADITIONAL HUMMUS**

cucumber-mint salsa, feta  
za'atar, pita, olive oil

### **2<sup>nd</sup> Course (choose one)**

#### **BRAISED BEEF & SHRIMP GNOCCHI**

chimichurri, arugula, manchego, paprika oil

#### **HARISSA SALMON**

smashed fingerlings, curry coconut puree  
roasted garlic tomato, basil puree

#### **PEPPER CRUSTED TUNA**

fried rice, spicy aioli  
nappa cabbage coleslaw, sesame honey citrus

#### **BUTTERNUT SQUASH**

moroccan BBQ pork belly, goat cheese, kale  
rice-barley-quinoa hoppin' john

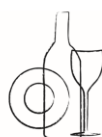
### **Dessert (choose one)**

#### **CHOCOLATE & PEANUT BUTTER**

POT DE CREME  
whipped cream

#### **PEACH BREAD PUDDING**

white chocolate ganache



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