

## PLATED DINNER MENU

Solog [Choose One] Entrée price includes: Assorted rustic bread & choice of salad

VEG/GF

30.00

All salads can be modified to be gluten & dairy free

Asian Kale Salad | Baby kale, carrots, red cabbage, red pepper, VEG/GF/DF toasted almonds with ginger peanut dressing

Frisee Salad | Frisee, radicchio, pistachios, tarragon, parmesan,

and fennel with champagne vinaigrette

Poached Pear Salad | Arugula, wine-poached pears, goat cheese, VFG/GF and candied walnuts with red wine vinaigrette

Baked Cod | wildflower honey, wilted baby spinach, and parsnip puree Scottish Steelhead | Asparagus and sweet corn succotash and herb GF 34.00 roasted fingerling potatoes with lemon beurre blanc 37.00 Surf and Turf | Pancetta wrapped yellowfin tuna, cranberry beans with GF/DF chorizo, and grilled romaine with smoked peach demi 25.00 Boneless Pork Chop | Butternut squash batons and roasted garlic GF

30.00 Grilled Chicken Breast | Garlic parsley potato cake, harissa sauce, GF/DF

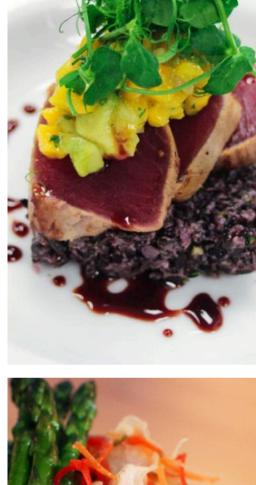
preserved lemon, and roasted carrots

mashed potatoes with carmlized apple demi



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Roasted Chicken Breast   Forbidden rice, baby bok choy, thai coconut broth, and microgreens	DF/GF	30.00
<b>Prosciutto Fontina Chicken Rollatini  </b> Creamy polenta, sautéed shiitake mushrooms, and wilted baby spinach mushroom marsala	GF	30.00
Chorizo Stuffed Pork Tenderloin   Braised chard and creamy polenta with smoked peach demi	GF	28.00
<b>Coffee Rubbed Ribeye</b>   Wild rice pilaf, roasted carrots, and wilted baby spinach with mole demi	GF/DF	45.00
<b>Grilled Sirloin  </b> Roasted garlic mashed potatoes and brussels sprout hash with red wine demi	GF	36.00
<b>Hanger Steak  </b> Creamy polenta, grilled leeks, and roasted crimini mushrooms with balsamic steak sauce	GF	38.00
Mozzarella Arepas   Julienne vegetables with avocado cilantro sauce	VEG/GF	22.00
<b>Vegetable Parcels  </b> Parchment parcels of mushroom, eggplant, raisins, hazelnuts, and spinach sundried tomato polenta	VEG/GF	22.00
Wual Entrees		





**Steak & Chicken |** Flatiron steak with lemon soy jus, roasted airline chicken
breast with blackberry balsamic demi, creamy polenta, and grilled asparagus

41.00

**Steak & Fish |** Coffee rubbed ribeye steak with smoked peach demi, scottish steelhead with lemon beurre blanc, yukon gratin potatoes, asparagus, and sweet corn succotash

Chicken & Fish | Prosciutto fontina rollatini with mushroom marsala, baked GF 39.00

cod provençal garlic parsley potato cake, and brussels sprout hash

