

# SUNDAY DINNER

\$38 PER PERSON

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== FIRST COURSE ==

(CHOICE OF ONE)

**GF V Peach & Tomato Panzanella**

*Sourdough Croutons, Burrata, Grilled Peaches,  
Sungold Tomato Confit, Grilled Corn,  
Plum Gastrique & Charred Scallion Honey Relish*

**GF V Roasted Baby Beet Salad**

*Colorado Goat Cheese, Arugula, Radish,  
Beet-Sunflower Pesto, Hazelnuts & Basil Vin*

**GF V Tomato Ginger Bisque**

*Vadouvan-Coconut Reduction & Charred Corn Relish*

== SECOND COURSE ==

(CHOICE OF ONE)

**GF Pork Tenderloin**

*Citrus Chile Rub, Glazed Carrots, Spiced Zucchini,  
Snap Pea Herb Salad & Nectarine Soubise*

**GF V Country Fried Tofu**

*Trumpet Mushroom "Andouille", Carrot Herb Salad,  
Red Beans & Turmeric Carolina Gold Rice*

**GF Rockfish Tom Kha\***

*Bamboo Rice, Carrot, Snap Peas,  
Scallion, Radish & Chili Oil*

== THIRD COURSE ==

(CHOICE OF ONE)

**GF Peach Ice Cream Float**

*Vanilla Ice Cream, Peach Soda, Peach Gelée & Mint*

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NO SHARING PLEASE

BY REQUEST: GF/GLUTEN-FREE, V/VEGAN