

SUNDAY DINNER

\$38 PER PERSON

== FIRST COURSE ==

(CHOICE OF ONE)

GF **Butter Bean Salad**

*Pickled Shallots, Roasted Tomatoes, Fried Brussels Sprouts,
Crispy Quinoa, Feta, Pomegranate & Saffron Vinaigrette*

GF **Roasted Baby Beet Salad**

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

GF **Tomato Ginger Bisque**

Vadouvan-Coconut Reduction & Charred Corn Relish

== SECOND COURSE ==

(CHOICE OF ONE)

GF **Pork & Beef Meatballs**

*Goat Cheese Polenta, Brandy Braised Apples,
Herb Salad & Caramelized Onion Jus*

GF **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 ==

Tahini Blondie

Crème Fraîche Ice Cream, Sesame-Nigella Brittle & Raspberry Coulis

WINE SPECIALS W/ SUNDAY DINNER \$33 BTL
(REGULAR PRICE \$53)

Kiona Vineyards, Riesling

Columbia Valley, Washington

King Estate 'Next', Red Blend

Columbia Valley, Washington

NO SHARING PLEASE

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