

3 course dinner

\$38 PER PERSON

first

(CHOICE OF ONE)

Duck & Parsnip Croquettes

Duck Confit, Chive Mascarpone & Fennel-Apple Mostarda

GF Carrot & Thai Red Curry Soup

Apple-Pear Chutney & Cilantro

GF Roasted Baby Beet Salad

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

entrée

(CHOICE OF ONE)

GF Pork Osso Buco

Creamy Polenta, Sautéed Bitter Greens, Fresno-Chive Chimichurri & Sherry Jus

GF Rockfish Tom Kha

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

GF Country Fried Tofu

Trumpet Mushroom, Carrot Herb Salad, Red Beans & Turmeric Gold Rice

dessert

Croissant Bread Pudding

Carrot Halwa, Bourbon Caramel, Cream Cheese Icing & Pistachio Salt

WINE SPECIALS W/ 3 COURSE DINNER \$33 BTL
(REGULAR PRICE \$53)

Primarius, Pinot Gris

Willamette Valley, Oregon

King Estate 'Next', Red Blend

Columbia Valley, Washington

NO SHARING PLEASE

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