

# 3 course dinner

\$38 PER PERSON

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## first

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(CHOICE OF ONE)

### Duck & Parsnip Croquettes

Duck Confit, Chive Mascarpone & Fennel-Apple Mostarda

### GF Carrot & Thai Red Curry Soup

Apple-Pear Chutney & Cilantro

### GF V Roasted Baby Beet Salad

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

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## entrée

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(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 V Country Fried Tofu

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

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## dessert

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### 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

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NO SHARING PLEASE

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